

SPECIAL ISSUE: A TRIBUTE TO COOKING WITH FIRE

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BBQ NATION

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chicken, and more!

139

June/July 2011
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A TOAST

TO THE ALCHEMISTS

TO THE ARTISTS

TO SECRET INGREDIENTS

TO INVENTING FLAVORS

TO BEING PARTICULAR

TO GOING MOLECULAR

TO INFUSIONS

TO HERBAL

TO BOTANICAL

TO SENSORIAL

TO SURPRISING THE PALATE

TO EXPANDING THE IMAGINATION

TO CELEBRATING EXCEPTIONAL TASTE

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A RECIPE FROM MY FAMILY TO YOURS

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Try one of our family's favorite recipes, Grilled Steak Tacos with Poblano-Mango Salsa."



Rich Roth with his daughter, Jessica, IX Ranch, Big Sandy, Montana.

GRILLED STEAK TACOS WITH POBLANO-MANGO SALSA

TOTAL RECIPE TIME:

50 TO 55 MINUTES

- 1 pound top sirloin steak, cut $\frac{3}{4}$ inch thick
- 2 medium poblano peppers
- 1 medium onion, cut into $\frac{1}{2}$ -inch thick slices
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 medium mango, diced
- $\frac{1}{4}$ cup chopped fresh cilantro
- $\frac{1}{4}$ cup fresh lime juice
- $\frac{1}{4}$ teaspoon salt
- 8 small corn tortillas (6- to 7-inch diameter)
- Fresh cilantro sprigs, lime wedges (optional)

DIRECTIONS:

1. Place peppers and onion slices on grid over medium, ash-covered coals (or over medium heat on preheated gas grill). Grill, covered, 15 to 20 minutes or until onion is tender and pepper skins are blackened, turning occasionally. Place peppers in food-safe plastic bag; close bag. Set peppers and onion aside.
2. Meanwhile, combine garlic and cumin; press evenly onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, covered, 13 to 16 minutes (or over medium heat on preheated gas grill, covered, 8 to 13 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove; keep warm.
3. Remove and discard skins, stems and seeds from peppers when cool enough to handle. Chop peppers and onion. Combine chopped vegetables, mango, chopped cilantro, lime juice and salt in medium bowl. Set aside.
4. Place tortillas on grid. Grill, uncovered, 30 seconds on each side or until heated through and lightly browned.
5. Carve steaks into slices. Season with additional salt, as desired. Top tortillas with equal amounts of beef and mango salsa. Garnish with cilantro sprigs and lime wedges, if desired.

Makes 4 servings.

Nutrition information per serving: 331 calories; 7 g fat (2 g saturated fat, 2 g monounsaturated fat); 49 mg cholesterol; 229 mg sodium; 39 g carbohydrate; 5.2 g fiber; 3 g protein; 8.8 mg niacin; 0.9 mg vitamin B₆; 1.5 mcg vitamin B₁₂; 2.9 mg iron; 34.4 mcg selenium; 5.7 mg zinc.

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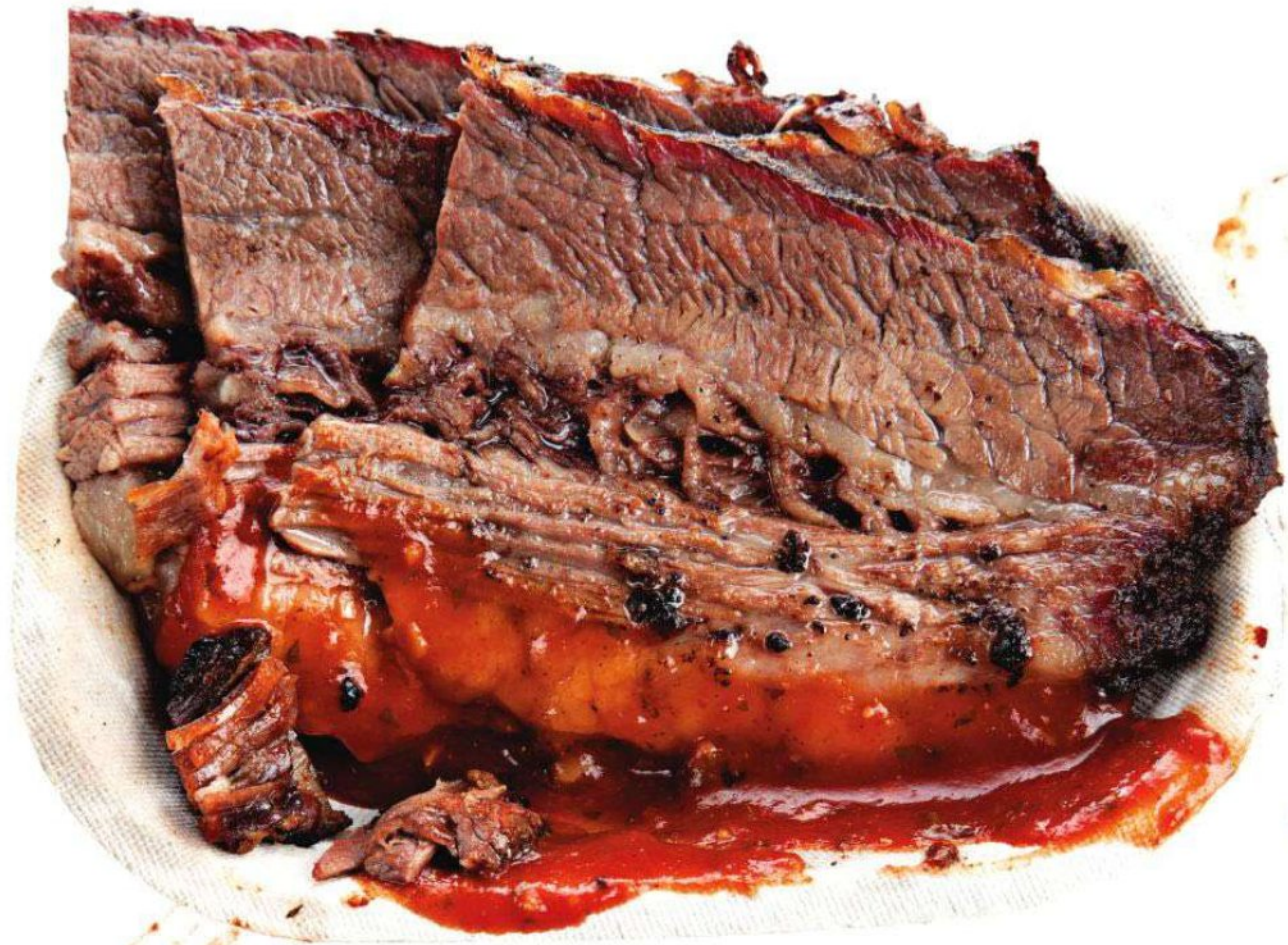
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SAVEUR



BBQ Nation

Slow-cooked, pit-smoked barbecue is America's original comfort food, and over the centuries it has evolved into an edible art form—spice-rubbed, smoke-tinged brisket served at sprawling Texas meat emporiums; smoky pulled pork sandwiches delivered by carhops in North Carolina; racks of meaty baby backs and spareribs prepared by grill-obsessed home cooks in their backyards (shellacked with secret sauce, of course). Every corner of the United States has its own spin on this indigenous American food, and there's no better way to spend the summer than sampling it all. In this special package, we celebrate the people, places, and foods that make the world of barbecue so darned delicious and interesting. The finger-licking journey starts on page 48.



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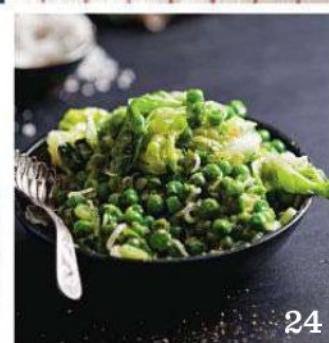
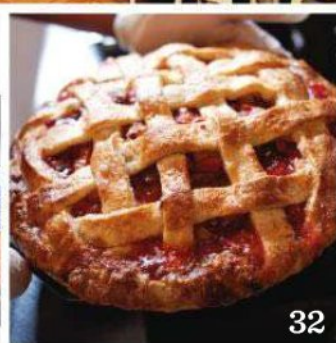
Cover *Baby back ribs with sweet and sticky sauce* PHOTOGRAPH BY TODD COLEMAN

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TOP: TODD COLEMAN; FROM LEFT: LONDON NORDEMAN; TODD COLEMAN (2); PENNY DE LOS SANTOS; TODD COLEMAN (2); O. RUFUS LOVETT; BETH ROONEY



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JULY

SUMMERTIME ICE CREAM TREATS

We think ice cream tastes even better than usual in July, and in this class we'll indulge with four tasty variations of our favorite summer dessert.

CAROLINA-STYLE BARBECUE

Pork is the main event for southeastern pitmasters, and we'll honor one of their classics with a slow-cooked pork shoulder.

AUGUST

MEMPHIS AND ST. LOUIS BARBECUE

In Memphis and St. Louis, pork and thick, tomato-based barbecue sauces and spiced rubs dominate the landscape.

FRUIT-FILLED SUMMER CAKES

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photo by Maxime lattoni

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Q&A with Chef Rick Laakkonen

Tell us about your food philosophy.

In short, you are what you eat. I believe the health you enjoy is directly related to the integrity of what you put into your body. I look for ingredients that are minimally processed, fresh and healthy but that wind up being indulgent.

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Original Bob

INGREDIENTS

- 1½ lbs. MNA ground chuck
- 12 lg. eggs, beaten
- 1 lb. baby spinach
- 8 oz. white button or cremini mushrooms, sliced thickly
- 2 bunches green onions, sliced finely
- 1 tsp. celery salt
- Kosher salt & fresh ground black pepper, to taste
- Grana Padano, to taste
- Ketchup, to drizzle

Season and cook the ground beef in a large skillet. In a new skillet start sautéing the mushrooms, add eggs and scramble. Then add the ground beef. Just as the eggs are done add in a tablespoon of grated cheese and incorporate the spinach. Portion onto plates, drizzle with ketchup, sprinkle with green onion and dust with additional grated cheese.

FIRST



Honest Work

A photographer turns his lens on the artists of the barbecue pit

AT FIVE-THIRTY IN THE morning, well before sunrise, while I photographed Rodney Scott and his assistants working inside the smoking pit at Scott's Bar-B-Que in Hemingway, South Carolina, there was a loud banging on the door. And so began the steady stream of barbecue devotees, cash in hand, ready to pay for smoked pork pulled right off the pig.

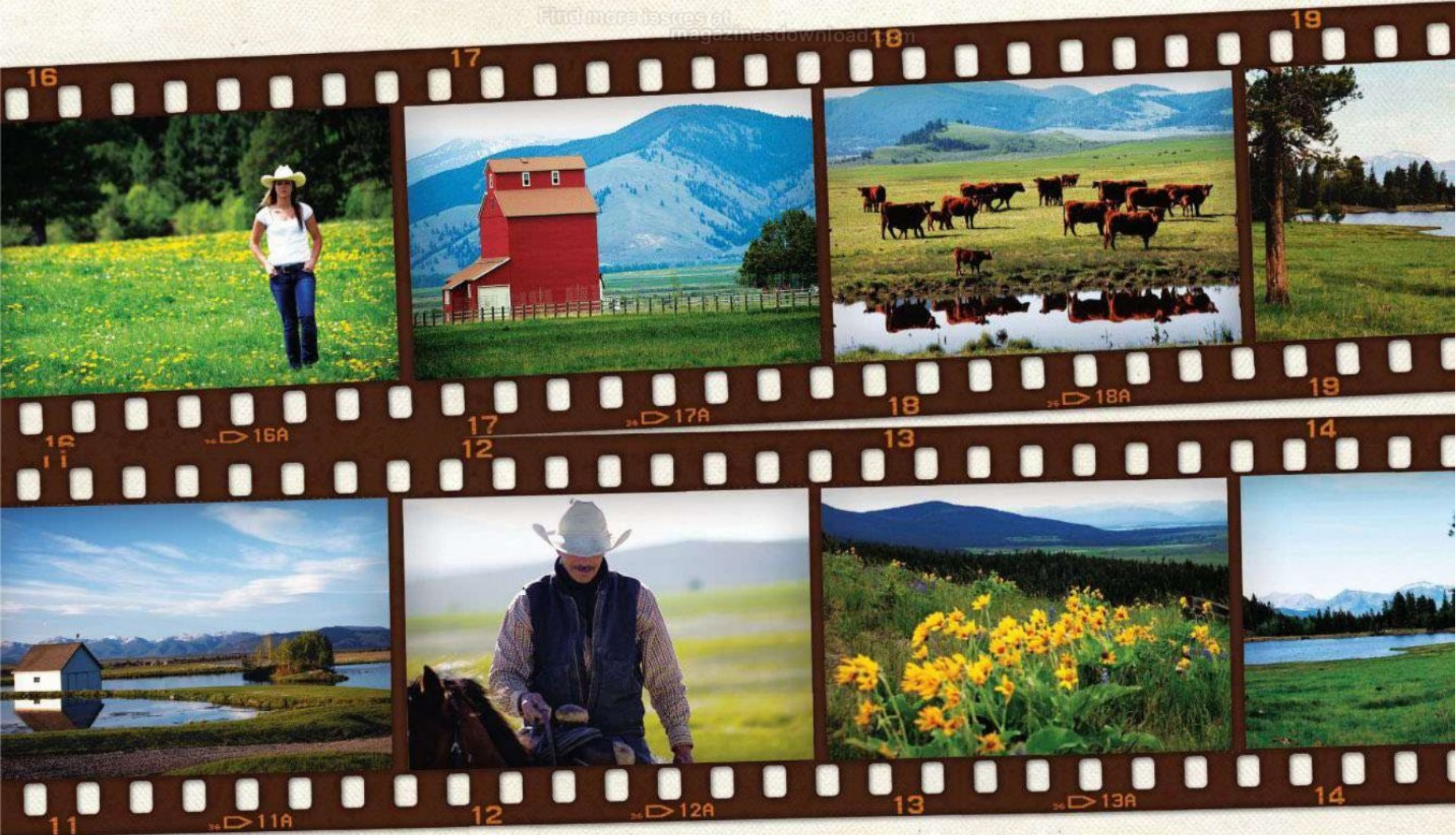
Every assignment I do for *SAVEUR* is exciting and unique, but the photographs I shot for "BBQ Nation," an article that starts on page 48, exceeded all my expectations. I made more than 8,000 images over the course of seven days at five pit-cooked barbecue establishments in four states: Arkansas, Tennessee, and North and South Carolina. At each location, I began shooting before dawn and worked until dark—eating barbecue for every meal.

As I watched Gerri Grady (page 56) of Grady's Bar-B-Q in Dudley, North Carolina, prepare for the long day in her kitchen, she fed me a piece of crispy pigskin just pulled from the pit. It was amazing—like the best piece of bacon you ever ate, only a thousand times better. And I will never forget 64-year-old Sam Thompson (page 50), a customer at Scott's. I noticed him as he was leaving and quickly approached, asking permission to make his photograph. At first he stood in front of me,

tense and upright. I encouraged him to take a deep breath, and I made a few pictures. Then I asked him to remove his cap. He did that, then peered into the camera. His face visibly relaxed; his eyes widened just a bit and focused on my lens. It felt like he was looking right through me. My heart was pounding. Click. I put the camera down, bowed my head: "Thank you."

SAVEUR readers are accustomed to seeing people in their kitchens. This time I wanted to eliminate the context and get to the heart of the culture of barbecue: the people who make it and the people who eat it. I wanted to show my admiration for these people by making honest portraits against a stark white background, with no distractions. I wanted *SAVEUR* readers to see that these people are not just cooks; they are artists—truly, masters of the pit.

As a photographer, my goal is to connect with people as a fellow human being and establish a relationship of trust in a short time so that their personality comes through in the photograph. If that person is Brenda Coney from Brickeys, Arkansas (pictured above with me), it can be easy to do. Brenda greeted my assistant, AJ, and me with a big smile as she asked, "Where you boys from?!" We arrived as complete strangers but departed like old friends. —Landon Nordeman, Contributing Photographer



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FARE

Dreams and Schemes From the World of Food, Plus Agenda and More

Party Like Louis XIV

A meal in honor of Gallic gastronomy

ON AN APRIL evening this year, 650 guests, yours truly among them, arrived at the Château de Versailles, the former home of Louis XIV, to dine on a meal of classic and innovative French dishes: lobster *de Bretagne* in a sauce of lobster roe and caviar; bass with cockle jelly and a *jus marinère*; Challans duck breast with seared foie gras in a bitter-chocolate and orange-powder sauce; and tarte Tatin and other French desserts, all of it served with well-chosen wines.

The occasion for such a meal as this was to celebrate such a meal as this. We were dining in honor of French gastronomy, which—along with falconry, the Peruvian scissors dance, and 33 other practices—UNESCO (United Nations Educational, Scientific, and Cultural Organization) had named last November to its List of the Intangible Cultural Heritage of Humanity, a group of traditions deemed essential to global cultural diversity. The listing—which includes the food, as well as the

ambience, of a meal—recognized the French repast as a “practice for celebrating important moments” that “strengthens social ties.”

The diners at my table were, indeed, getting along, and all else was perfectly in place. According to UNESCO, the French gastronomic meal includes the “selection of dishes from a constantly growing repertoire” (60 chefs from the Relais & Château hotel and restaurant group devised dishes for 20 different menus—check); “good, preferably local products”

(scallops from Normandy; proper French Roquefort—check); “the pairing of food with wine” (check); “a beautiful table” (check); and “specific actions during consumption, such as smelling and tasting items.” As to this last point, I must confess, as an amateur historian of gastronomy, I’ve studied many feasts of Versailles, but I have never quite reveled in the details as I did on this night. —Isabel Allen

Guests dine at the Château de Versailles to fete French gastronomy.



Sweet and Southern

A pantry's worth of Dixieland ingredients come together in the Lane cake

WHEN EMMA Rylander Lane self-published the cookbook *Some Good Things to Eat*, in 1898, she probably didn't imagine that one of her recipes would become a classic, cited in a great American novel. Lane had won first prize in a Columbus, Georgia, county fair for an indulgent cake of white layers with a bourbon, butter, and raisin filling and billowy egg-white icing. At first she called it "prize cake," but in a later edition, she rechristened it, eponymously, Lane cake.

I read *To Kill a Mockingbird* right after its publication, in 1960, when the novel arrived in the mail as part of my mother's book club subscription. In it, neighbor Maudie Atkinson bakes a Lane cake for the Finch family's

Aunt Alexandra. Scout Finch, the six-year-old narrator of this coming-of-age story about race and class in the South, describes the cake as "loaded with shinny" (slang for liquor). The novel's author, Harper Lee, hailed from Monroeville, Alabama, three hours west of Clayton, where Emma Rylander Lane had lived. By the time Lee penned her book, Lane cake was well-known among Alabama home cooks, but Lee must never have baked one herself, because Scout says the recipe calls for "a large cup of sugar." One bite of this sweet, potent cake and you'd know that a cup is just a fraction of the sugar in it.

Today, Lane cake is baked in homes for special occasions and offered at church socials and other

functions all over the South, the luxurious filling between its layers now loaded with ingredients—coconut, pecans, dried fruits—additional to those in the original. Sometimes the entire cake is slathered in the rich filling in place of Lane's egg-white frosting. Though I had devoured it only in literary fashion—and in my many years as a pastry chef, I had never baked one—I carried the memory of *Mockingbird's* Lane cake until 2008, when a friend asked for help making the filling for a James Beard version of the recipe. Most iterations, as I found out, prove problematic. They call for cooking egg yolks, sugar, and butter in a double boiler until thickened, then adding half a cup of bourbon or brandy. Prepared this way,

One Good Bottle

When a friend first poured me a glass of hazy, coral-hued vitovska, a wine from Vodopivec, a vineyard in the Italian region of Friuli, I was dumbstruck. It registered as neither red nor white nor rosé, inhabiting a paradigm of its own—a tribute to its eccentric creator. Winemakers often talk about tradition, but few have reached as far into the past as Paolo Vodopivec, a native of Carso, a rocky plain near Trieste that straddles the Italian-Slovenian border. After taking over the family estate in his early 20s, he replanted it with vitovska grapes. A white variety rarely seen outside the region, it was known for making innocuous table wines; Vodopivec set out to change the grape's reputation. Dissatisfied with conventional practices, he tossed out synthetic fertilizers and pesticides, built birdhouses among the vines to control insects and parasites, and farmed according to the phases of the moon. In 2005, inspired by fellow Friuli native and celebrated winemaker Francesco Josko Gravner, he began fermenting the juice in amphorae—massive terra-cotta jugs lined with beeswax that he sourced from the Republic of Georgia, where vintners still use this ancient form of vessel. Vodopivec buries the amphorae and keeps the wine in contact with the grapes' skins for five months, the reason for its cidery hue and surprising tannin. He bottles it unfiltered. Persistent and viscous, **Vodopivec Vitovska Ampora 2006** (\$85) smells of roses, baked apples, and tea. With as much backbone as some reds, it has enough grip to pair with roasted meats and makes an excellent foil for cured pork. —Alex Halberstadt



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**THE ORIGINAL
SPIRIT OF VERACRUZ**

AGENDA

June/July 2011

June

3-5

FOODWAYS TEXAS BARBECUE SUMMER CAMP

College Station, Texas

Foodways Texas, a nonprofit focused on celebrating Texas food culture, hosts this three-day barbecue camp at Texas A&M University's E.M. "Manny" Rosenthal Meat, Science, and Technology Center. Attendees get schooled in butchering, brining, injecting, and smoking. They participate in a rubs-and-sauces lab and get hands-on training from legendary pitmasters, with opportunities for tasting the fruits of their labor. Info: foodwaystexas.com

June

10

NATIONAL ARCHIVES OPENS "WHAT'S COOKING, UNCLE SAM?"

Washington, DC

The National Archives opens an exhibit that explores the effects of government programs on American food and nutrition, from the Revolutionary War to the present, including efforts to stamp out tainted meat, teach housewives to can peaches, and improve national morale with doughnuts. Chefs, historians, and scholars will offer programs on related topics, through January 3, 2012. Info: archives.gov

June

10-11

BANANA SPLIT FESTIVAL

Wilmington, Ohio

Was it optometrist David Strickler of Latrobe, Pennsylvania, or Wilmington, Ohio-based restaurateur Ernest Hazard? The two cities have disagreed since the early 1900s about the originator of the banana split, but Wilmington holds an annual festival honoring the



treat. Here, purists can indulge in the WWI-era classic: a banana dressed in strawberry, chocolate, and vanilla ice cream, chocolate

sauce, strawberry jam, chopped walnuts, whipped cream, and maraschino cherries. Trendsetters can try the "split-zza," sweetened pizza dough topped with Nutella, strawberry sauce, bananas, and other sweet stuff. Info: bananasplitfestival.com

June

24-26

PU'UHONUA O HONAUNAU HAWAIIAN CULTURAL FESTIVAL

Honaunau, Hawaii

For hundreds of years, trespassing in areas sacred to Hawaiian chiefs was »

the filling has the consistency of heavy syrup. The version I settled on cooks the bourbon along with the butter, sugar, and egg yolks, yielding a thickened cream that holds its shape between the layers of cake. A slim, sugary slice contains almost enough "shinny" to negate the need for an after-dinner drink. —Nick Malgieri

Lane Cake

MAKES ONE 9" CAKE

This recipe is based on one in Emma Rylander Lane's *Some Good Things to Eat* (self-published, 1898).

FOR THE CAKE:

- 16 tbsp. unsalted butter, plus more for greasing pans
- 3½ cups cake flour, sifted
- 4 tsp. baking powder
- ½ tsp. kosher salt
- 2 cups sugar
- 1 tsp. vanilla extract
- 1 cup milk
- ½ tsp. cream of tartar
- 8 egg whites

FOR THE FILLING:

- 1 cup sugar
- 8 egg yolks
- ½ cup bourbon or brandy
- 8 tbsp. unsalted butter, cubed
- 1 cup raisins
- 1 cup chopped pecans
- 1 cup grated coconut
- 1 tsp. vanilla extract

FOR THE ICING:

- 1½ cups sugar
- 2 tbsp. light corn syrup
- ¼ tsp. kosher salt
- 4 egg whites

1 Make the cake: Heat oven to 350°. Grease and flour two 3"-deep 9" cake pans; set aside. Whisk together flour, baking powder, and salt in a medium bowl; set aside. In the bowl of a stand mixer fitted with a paddle, beat butter, 1½ cups sugar, and vanilla on medium-high speed until pale and fluffy. Alternately add the flour mixture and milk in 3 batches until just combined, to make a batter. In a large bowl, whisk together cream of tartar and egg whites until soft peaks form; slowly add remaining

sugar and continue whisking until stiff peaks form. Add to cake batter and fold until combined. Divide batter between prepared cake pans and smooth tops; bake until golden brown and a toothpick inserted in the middle of the cakes comes out clean, about 40 minutes. Let cool for 30 minutes, unmold, and cool completely. Using a long, serrated knife, halve both cakes horizontally to create 4 layers in all; set aside.

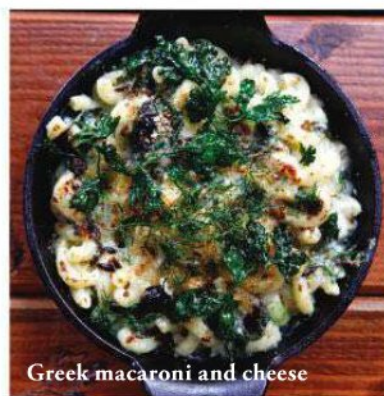
2 Make the filling: Whisk together sugar and yolks in a 4-qt. saucepan; whisk in bourbon and butter, and heat over medium heat. Bring to a simmer, whisking constantly, and cook until mixture thickens to the consistency of loose pudding, about 2 minutes. Remove from heat; let cool completely. Stir in raisins, pecans, coconut, and vanilla; set aside.

3 Make the icing: Combine the sugar, corn syrup, salt, and egg whites in the bowl of a stand mixer; place the bowl over a saucepan of simmering water so that the bottom of the bowl does not touch the water. Cook, whisking often, until the sugar dissolves and an instant-read thermometer inserted into the egg whites reads 140°. Place the bowl on the stand mixer fitted with a whisk, and whisk the mixture on medium-high until tripled in volume and stiff peaks form. While the icing whips, place 1 cake layer on a cake stand and top with ½ filling; repeat with remaining cake layers and filling, leaving top layer uncovered. When icing is ready, spread it over the top and sides of the cake until the cake is evenly covered, creating swirls, if you like. Chill before serving.

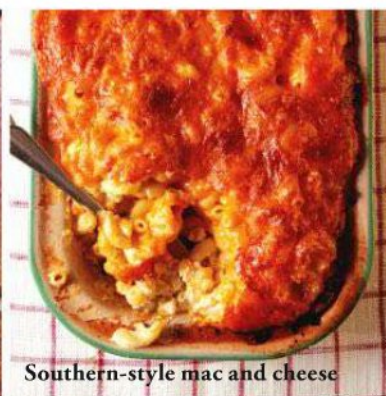
At SAVEUR.COM

Side Show

Over the years, SAVEUR.COM has published nine very different recipes for the beloved side dish macaroni and cheese (see SAVEUR.COM/MACANDCHEESE). Yet our page-view records reveal that the most popular version is the least conventional: a Greek mac and cheese from New York City chef Michael Psilakis, brightened with cinnamon, dill, and feta. Got an inspired side dish of your own, one that will wow them at this summer's barbecues? Enter it in our Home Cook Challenge recipe contest. From May 31 to July 25, 2011, upload your best barbecue side recipe and vote for your favorites. The grand prize is a \$500 gift card to Sur La Table. For rules and details, go to SAVEUR.COM/HOMECOOK.



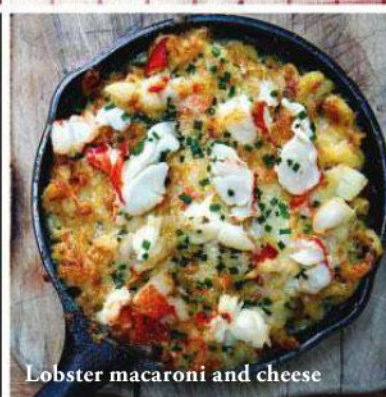
Greek macaroni and cheese



Southern-style mac and cheese



Macaroni with blue cheese and ham



Lobster macaroni and cheese

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“punishable by execution, unless the offender could escape to the nearest *pu’uhonua*, or “place of refuge.” Hawaiians celebrate the 50th birthday of one of the few remaining such refuges, the Pu’uhonua o Honaunau Historical National Park, with a feast of poi, spit-roasted pork wrapped in banana leaves, and shredded coconut and taro root pudding. Info: gohawaii.com

June
30

ALARDE DE IRUN

Irun, Spain

On the anniversary of a battle with the French in 1522, a sea of red berets and military bands floods the streets of the Basque town of Irun. The Alarde de



Irun, or Flaunt of Arms, concludes on Mount Aldabe, where celebrators toast with local *sidra*, a dry hard apple cider, and

txakolina, a lightly effervescent white wine made from grapes grown in the coastal hills. To eat, there is *txistorra*, a paprika-spiced pork sausage, and *lomo de cerdo*, pork tenderloin thinly shaved in a bun with piquillo peppers. Finish with *rosquillas de San Blas* (crisp-fried doughnuts). Info: spain.info

July
9

HANOVER TOMATO FESTIVAL

Mechanicsville, Virginia

Residents of this Virginia town celebrate summer's local tomato crop with recipe contests, crafts, rides, live music, and lots of tomato-focused



foods. Festivalgoers sample BLTs, fried green tomatoes, tomato pie, stuffed tomatoes, and more. Those hungering for tomato-based

immortality can compete for Best Homemade Flaming Hot Salsa, Best Original Tomato Recipe, and, adorably, Little Miss Hanover Tomato. Info: co.hanover.va.us/parksrec/tomatofest

July
16

Birthday:

ORVILLE REDENBACHER

1907, Brazil, Indiana

Indiana native Orville Redenbacher grew his first popping corn as a 4-H project at age 14. In 1965, with partner Charles Bowman, he devised an efficient hybrid corn that left an average of only one unpopped kernel for every 44 popped. The product didn't pop commercially, though, until Redenbacher's bow-tied likeness was used in marketing campaigns. Redenbacher sold the eponymous brand to Hunt-Wesson in 1976, and he passed away 19 years later, but his name and image still grace the popcorn's label.

Edible Weed

A home cook comes to terms with a secret family recipe

WHAT SPECIAL chicken curry?" my cousin Rajesh feigned ignorance over e-mail from London. "Better ask my mom."

"We haven't made that in years," said Auntie Rachel, Rajesh's mother, over Skype from Kerala, India. She giggled. "My grandparents learned it from the tribe," she claimed, referring to the Muduvans, a forest-dwelling people who

dish, but I hadn't gotten to taste it before it fell from my family's favor. Now, living in California, a state shrouded in a medical marijuana haze, I'd grown curious about it. Perhaps the curry had done more than nourish. Perhaps it had *entertained*.

"It's not like that," Rajesh insisted. "It's used for flavor." As it turns out, he wasn't blowing smoke. The slightly skunky *Cannabis sativa* adds depth to dishes in various cultures. *Mad'joun*, a Moroccan confection, sometimes contains cannabis or hashish, and in Aceh, on Sumatra, locals add pot leaves to their noodles (see



rely on psychoactive flora for food, medicine, and enlightenment.

Months later, with bits and pieces gleaned from family members, I assembled the secret recipe for *ganja kozhi peralan*, a chicken curry made with marijuana.

Why would my conservative family have such a recipe? In my parents' generation in Kerala, marijuana and opium were available through the ayurvedic pharmacist. During the Holi festival each March, Hindu neighbors made *bhang*, a beverage laced with cannabis flowers. I'd heard tell of the infamous curry

"Beyond the Buzz," at right).

I called GroCal, a San Diego-based organic herb grower; I'd heard that an herbalist there had been breeding varieties with minimal amounts of THC (the kicker in marijuana). Though they were bred for medicinal rather than culinary purposes, some had a nutty aroma, while others smelled like blueberries. He recommended a mild, toasty *sativa* variety, which I picked up at a licensed pharmacy. When I added the fresh, purplish leaves to the curry's base, they let off a Grateful Dead-concert odor, but they harmonized with the sau-

teed onions, garlic, ginger, curry leaves, and coconut.

I assembled a few of Los Angeles's most mellow diners—all with legal prescriptions—and served them the gravy-coated chicken. Lips smacked, fingers were licked. Someone said, "It's got real depth, but it doesn't taste like pot." I wondered if I'd used enough. "It's like chicken that's been caught and cooked outside," another pal observed. It did have an earthy quality. I fished out a bit of leaf. It tasted like a cross between sage, mint, and oregano.

We waited long after dinner to let any effects pass. In the end, there was just enough oomph to relax the shoulders. Messages the next day confirmed that everyone had slept soundly.

Everyone except my uptight mother. She called at dawn: "Did you make *that* curry?"

"Yes!" I said. "Do you want to come over for leftovers?" —Litty Mathew

Beyond the Buzz

Do you remember (perhaps it was a blur) those Alice B. Toklas brownies that were passed to you at a party in college? The recipe—for fudge, actually, made with hashish, compressed marijuana resin—was popularized by writer Gertrude Stein's partner. She got it from painter Brion Gysin and included it in *The Alice B. Toklas Cookbook* (Harper & Row, 1954). But it has global precedents, dishes containing different amounts of cannabis, for varying levels of herbaceousness—and high. They include:

Bhang Ki Thandai

In India, the fresh leaves and flowers of the female *Cannabis sativa* plant are ground to a paste and mixed with milk, nuts, and spices in a potent shake that's popular during March's raucous Holi festival.

Mad'joun

Moroccans mix toasted marijuana tops or hashish with dried fruit, nuts, honey, and spices for the psychoactive confection *mad'joun*, which means "love potion" in Arabic.

Mie Aceh

In Indonesia's Aceh region, marijuana pops up in unexpected places. The spicy noodle dish *mie aceh*, a hawker favorite, sometimes has a unique earthy quality, thanks to a touch of pot leaves. —Jen Polachek



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Fresh Pleasures

Two new cookbooks honor the simple and seasonal

THANKS TO limited real estate and limited skills—no outdoor space, no green thumb—I can't grow vegetables in my city apartment. But because I'm not harvesting my own salad, I'm captivated when other people do, especially folks as prolific as British food writer and television personality Nigel Slater, who, in his latest book, *Tender* (Ten Speed Press, 2011), chronicles the yield of his London garden. Slater delivers nearly 500 poetically named

getting the best results in the garden and the kitchen. I didn't have to be a farmer to be fascinated to learn that favas are a hardier choice than peas in a garden prone to frost, and onions are best stored in a pair of pantyhose hung from the ceiling, so as to help prevent rot. Slater's prose can be florid (chervil leaves are "like wisps of lace petticoat"), but it transports me to the rain-soaked backyard where I imagine the author sits at a wrought-iron table and writes. The green, smoky smell of his "Spring Leeks, Fava Beans, and Bacon" sautéing on my stove doesn't hurt the fantasy, either.

There's fantasy of a different order at work in Andrea Reusing's *Cooking in the Moment* (Clarkson Potter, 2011), a book that, to a nongrower like me, is a welcome

Day of School, Middle of June" introduces a verdant pea, lettuce, and green garlic sauté (see recipe at right); and "Friday Morning, December" is dedicated to "Snow-Day Food," like paprika-spiked pot roast, Pernod-glazed carrots, and an elegant, sour cream-sorghum ice cream.

This format makes for an intimate, accessible take on seasonality, and the author's enthusiasm for such a way of life is infectious. Reusing doesn't weigh her book down with seasonal dogmatism; *Cooking in the Moment* is the story of her year. So what if lard-fried chicken works just as well as a cold-weather dish? She served that chicken in August, so the recipe goes in the August section. Moreover, there's both genuine excitement and a wry smile in her

lectures on sustainability. "The fact that our great-grandchildren may never eat a real seafood dinner gives those of us who still eat fish a responsibility not to put blue cheese on it," she writes by way of introduction to a dish of mackerel dressed in a classic salsa verde.

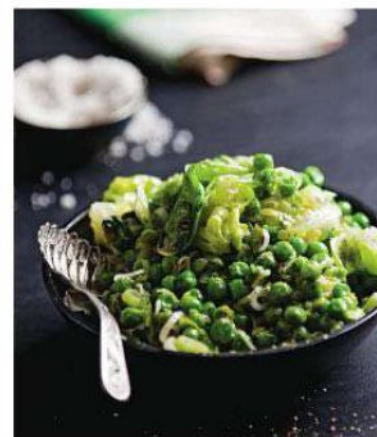
Reusing's recipes, simple at their essence, are written with a true cook's attention to detail: A straightforward dish of asparagus tossed in an emulsified soy and butter sauce and topped with a poached egg lists

its cooking time in seconds and delivers a contingency plan just in case the sauce breaks. Mine did, of course, but it came back together, just as Reusing promised it would.

For those of us with a tendency to come home from the farmers' market with a bag of whatever looks exciting and no culinary plan, books like Reusing's and Slater's are a boon. I found inspiration in locating the minor bounty I unloaded onto my kitchen counter within

their greater harvest. "I grow for the joy it brings," Slater writes, while Reusing writes that eating seasonally is "a reason for celebration." I might not be able to grow what I eat, but with these books, I, too, can celebrate, in my own small apartment, the cornucopia brought forth by others.

—Helen Rosner



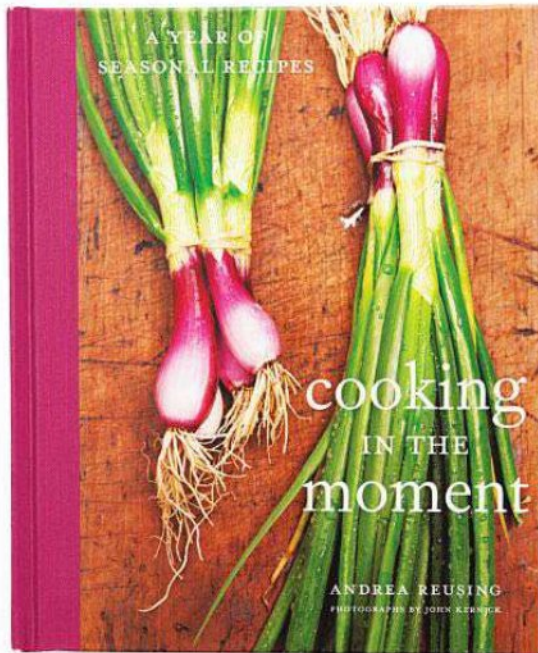
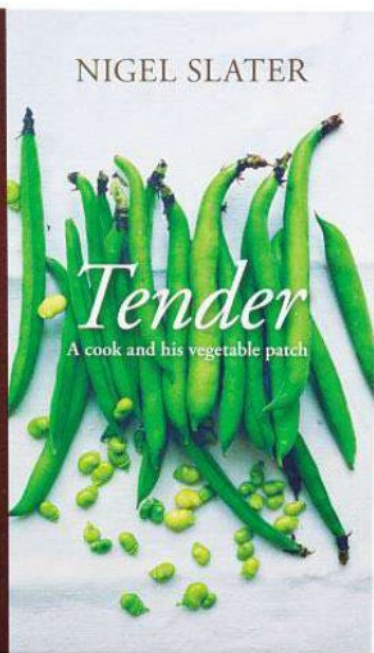
Fresh Peas With Lettuce and Green Garlic

SERVES 4

This side dish from Andrea Reusing's *Cooking in the Moment: A Year of Seasonal Recipes* (Clarkson Potter, 2011) is the essence of summer: emerald green vegetables cooked together briefly, until their flavors just meld.

- 4 tbsp. unsalted butter
- 5 small stalks green garlic, thinly sliced, or 3 cloves garlic, finely chopped
- Kosher salt, to taste
- 1½ cups fresh or frozen green peas
- 2 small heads butter lettuce (about 6 oz.), washed, cored, and torn into large pieces
- Freshly ground black pepper, to taste

Heat 2 tbsp. butter in a 12" skillet over medium heat; add garlic, season with salt, and cook, stirring often, until soft but not browned, about 3 minutes. Add peas and cook until bright green and tender, about 4 minutes. Stir in remaining butter, along with lettuce and 1 tbsp. water, season with salt and pepper, and remove from heat. Stir until lettuce is just wilted, about 1 minute.



recipes, like "A Warm Pumpkin Scone for a Winter's Afternoon" and "A Gentle Vegetable Dish of Old-Fashioned Grace" (that's celery braised in chicken stock and butter, a beautiful comfort food), with a reverence for the soil that birthed their ingredients.

Tender's recipes have an elegant simplicity, but the genius of the book lies in its non-recipe content. Organized alphabetically by vegetable, asparagus to zucchini, each chapter opens with a brief essay on the crop, accompanied by tips for

counterpoint to Slater's one-man farm-to-table show. Reusing is the chef at Lantern, a market-driven, Asian-accented restaurant in Chapel Hill, North Carolina, and her volume is also a paean to nature, but her harvest is a group effort: She does the cooking, and local farmers, foragers, artisans, and purveyors provide the ingredients that mark the ebb and flow of the North Carolina seasons. Here, recipes are grouped by date and occasion rather than by ingredient or category: "Last



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in the Kitchen

Chocolate Party Punch Cake

1 cup Tres Leches Liqueur
1/2 cup coffee liqueur
3/4 cup vegetable oil
1 cup sour cream
4 eggs
1/2 cup butter



after Dinner

Brandy Alejandro

2 oz. of Tres Leches Liqueur
1 oz. fine Brandy
Vanilla Ice Cream

Mix spirits, add ice cream
to taste

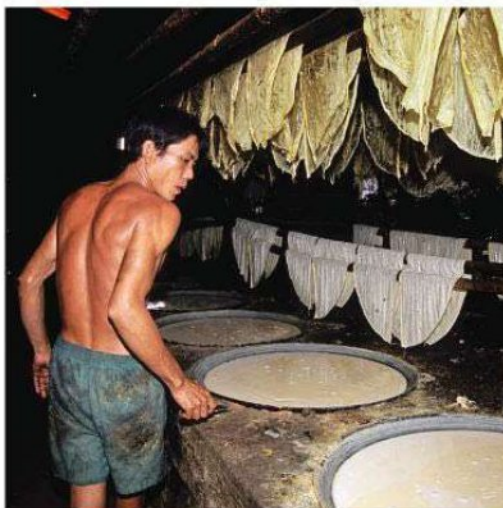


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Sacred Soy

The diverse pleasures of an ancient
vegetarian food

YUBA PROVIDES THE sustenance for our lives." That was the gist of the lecture from a crimson-robed monk as he narrated our multicourse tofu-skin lunch at the ancient Enryaku-ji Buddhist temple atop sacred Mount Hiei, outside of Kyoto, Japan. The temple's vegetarian diet centers on the delicate film that forms atop soy milk as it heats. That film, so closely associated with monastic cuisine, is what the Japanese call *yuba*. It's a food that can take many guises, from an ingredient in a light salad to a protein substitute in a vegetarian version of a staple meat dish like roast duck.

Enryaku-ji's *yuba* arrives fresh daily from Mount Hiei Yuba, a 71-year-old shop in the town of Otsu, where, in a process that has remained virtually unchanged since Chinese monks introduced it to Japan ten centuries ago, soybeans are soaked in freshwater, then ground and strained to produce milk. As the milk is steam-heated to 190°, strands of denatured protein entangle at the surface, trapping molecules of fat to make a durable, delicious film. It takes about ten minutes for the *yuba* to form. Workers pull the skin back by hand and insert a stainless steel rod under one edge to lift the *yuba* off the surface of the liquid in an even sheet. The sheets are hung to cool and dry before being packaged fresh, or are hung longer to be sold as dried *yuba*, which is used, among other things, for vegetarian mock duck.

Both are made in the U.S., too, and are available in Asian markets. Preparations I've enjoyed in America include a salad of *yuba*, pickled cabbage, scrambled eggs, and bok choy



from Manhattan's City Bakery and a spicy, garlicky stir-fry of *yuba* and fresh soybeans (see recipe below).

At our temple lunch, the dishes ranged from silky *yuba* sashimi with ponzu sauce and thin strips of *yuba* in miso soup to *yuba*-wrapper dumplings stuffed with seasoned tofu, green garlic, and ginger. The *yuba*'s versatility was impressive, but it was the clean, sweet, milky soybean taste that was most striking. —Mitchell Davis

Spicy Yuba Stir-Fry With Edamame

SERVES 2

Stir-frying *yuba* crisps its edges, intensifying its flavor and texture. This recipe comes from Tadashi Ono, executive chef of the restaurant Matsuri in New York City. See THE PANTRY, on page 132, for hard-to-find ingredients.

- 6 tbsp. toasted sesame oil
- 4 tsp. minced garlic
- 4 tsp. minced ginger
- 6 scallions, thinly sliced
- 8 oz. fresh, frozen or dried yuba sheets (thawed, if frozen; reconstituted in cold water, if dried), cut lengthwise into 1/2"-wide strips
- 1 cup shelled edamame, frozen or fresh
- 2 tsp. Asian chile bean paste or sauce
- 2 tbsp. soy sauce

Heat oil in a 12" skillet over high heat. Add garlic, ginger, and half the scallions; cook until fragrant, about 30 seconds. Add yuba, edamame, and chile bean paste; cook until hot, about 1 minute. Add soy sauce and 1/4 cup water, and cook, tossing, until almost evaporated, about 30 seconds more. Divide between 2 serving bowls, and garnish with remaining scallions.

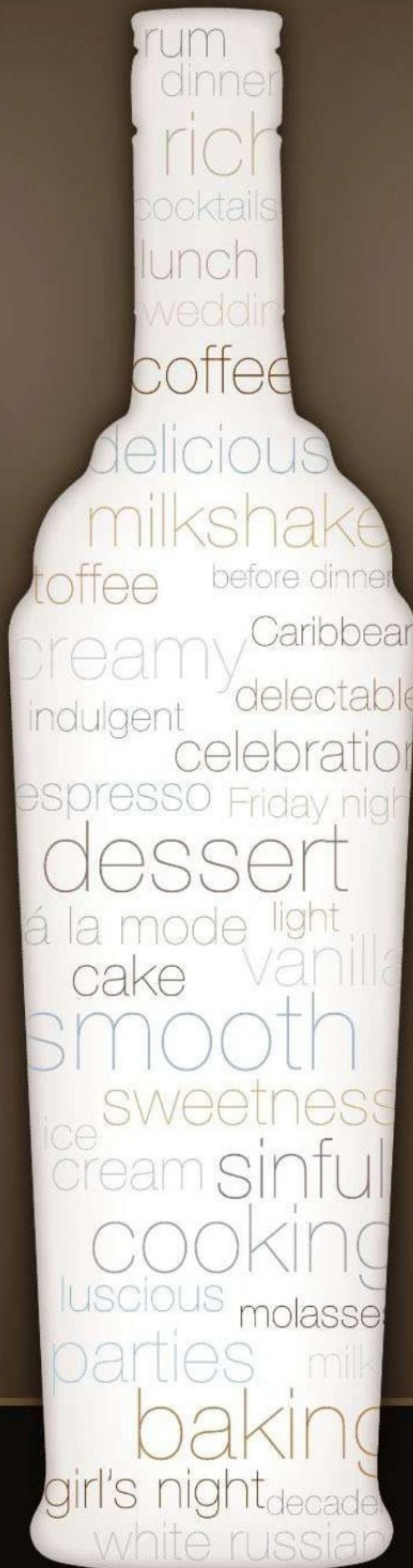
See THE PANTRY, on page 132, for where to buy *Vodopivec Vitovska Ampora 2006*.

Above, from left: making *yuba* in Vietnam; *yuba* stir-fry with edamame

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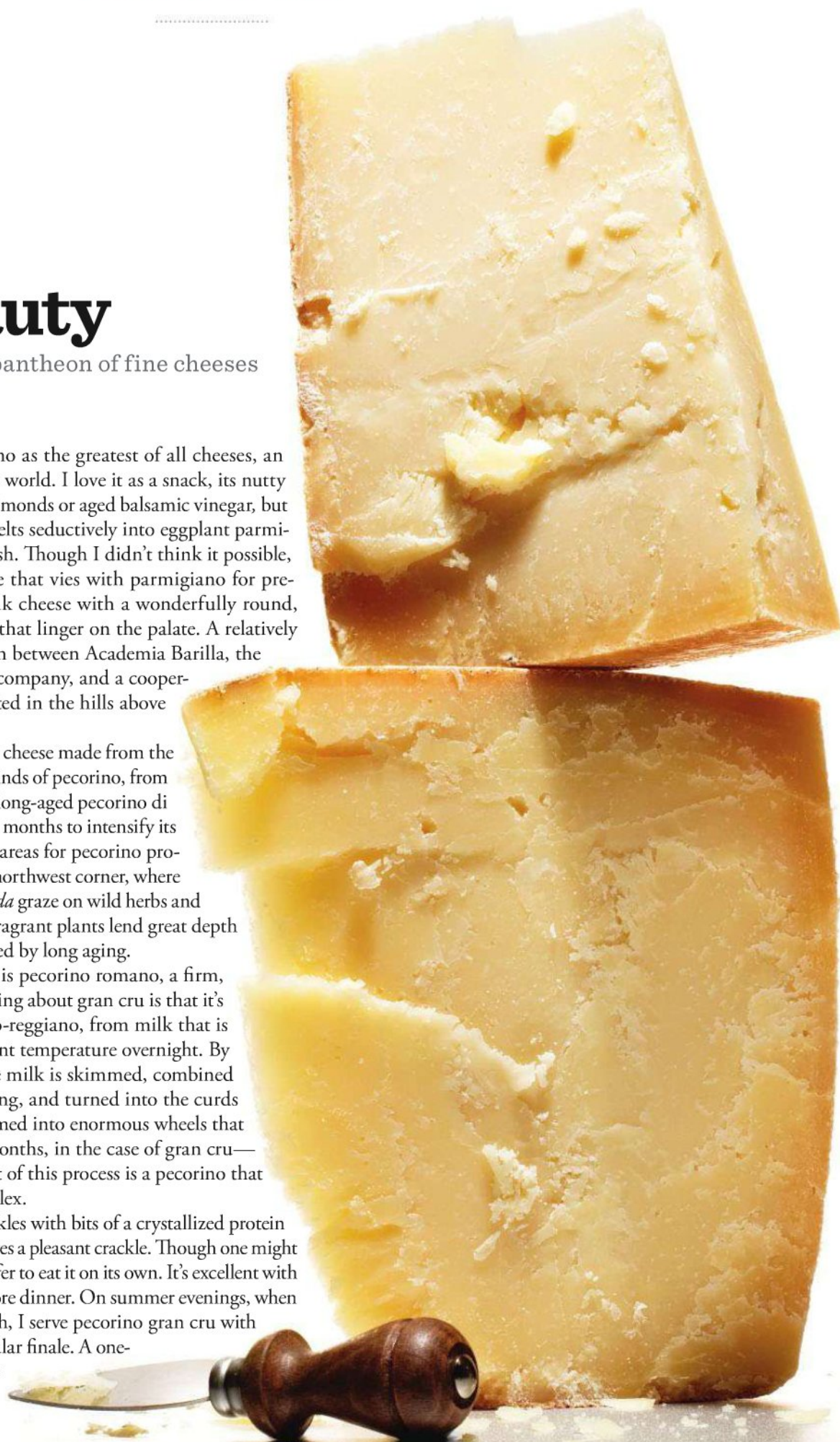
BY NANCY HARMON JENKINS

I OFTEN THINK OF parmigiano-reggiano as the greatest of all cheeses, an opinion shared by turophiles around the world. I love it as a snack, its nutty crunch combining beautifully with roasted almonds or aged balsamic vinegar, but I also treasure the way a generous grating melts seductively into eggplant parmigiana, and how it elevates most any pasta dish. Though I didn't think it possible, I recently discovered another Italian cheese that vies with parmigiano for pre-eminence: Pecorino gran cru, a sheep's-milk cheese with a wonderfully round, mouth-filling flavor and caramel overtones that linger on the palate. A relatively new creation, it's the result of a collaboration between Academia Barilla, the specialty-foods division of the Barilla pasta company, and a cooperative of hundreds of small sheep farms located in the hills above Sassari, on the island of Sardinia.

Pecorino is simply the Italian name for any cheese made from the milk of a sheep (*pecora*). But there are many kinds of pecorino, from the two-week-old, soft pecorino fresco to the long-aged pecorino di fossa, which is buried underground for several months to intensify its flavor. Sardinia is one of the most renowned areas for pecorino production, and gran cru hails from the island's northwest corner, where an indigenous breed of sheep called *pecora sarda* graze on wild herbs and grasses in the hills overlooking the sea. The fragrant plants lend great depth to the cheese, depth that is further emphasized by long aging.

The pecorino that most Americans know is pecorino romano, a firm, salty cheese used for grating. What's fascinating about gran cru is that it's made like the far more nuanced parmigiano-reggiano, from milk that is collected in the evening and left at an ambient temperature overnight. By the next day, the fat rises to the top, and the milk is skimmed, combined with full-fat milk from the morning's milking, and turned into the curds that will become cheese. The cheeses are formed into enormous wheels that weigh 36 pounds after aging—at least 20 months, in the case of gran cru—in warehouses, on wooden planks. The result of this process is a pecorino that is at once fruity and savory, robust and complex.

Gran cru, like other fine aged cheeses, sparkles with bits of a crystallized protein called tyrosine that develops from aging and gives a pleasant crackle. Though one might be tempted to grate the cheese over pasta, I prefer to eat it on its own. It's excellent with cured meat or savored with a glass of wine before dinner. On summer evenings, when the thought of a heavy dessert is just too much, I serve pecorino gran cru with a dribble of chestnut honey as the meal's singular finale. A one-pound block costs \$17.50 plus shipping; visit shop.academiabarilla.com.



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LIVES

Sweet Crusade

Why strawberry farmer Jim Cochran made flavor his mantra

BY TRACIE MCMILLAN PHOTOGRAPHS BY BARBARA RIES

ON A CLEAR September morning, I set out for the source of California's most delicious strawberries—quite a trip if you take the scenic route. South of San Francisco, you trace the cliffs of Devil's Slide until the two-lane highway—and your grip on the steering wheel—relaxes. A couple of hours later, just north of Davenport, you see a 1950s

Just-picked Chandlers, a sweet, fragrant variety of strawberry

pickup truck on the side of the road with hand-painted signs declaring **HERE LIES SWANTON BERRY FARM**. It's a storybook scene: a view of the Pacific, a farm stand stocked with fresh baked pies. But read through the news clips on the wall, and a weightier tale emerges. When Jim Cochran founded Swanton, in 1983, he was just another hippie farmer. But he became the man who unlocked the secrets of growing strawberries without pesticides and paying workers a

fair wage to do it.

When I visit Swanton, late in strawberry season, I find Cochran at the farm stand. With his shock of white hair and scuffed sneakers, the effect is more "dad on weekend" than "agricultural pioneer." But while Cochran may keep a low profile, his strawberries have achieved celebrity status. Each summer, they're transformed into scarlet coulis and compote at Berkeley's Chez Panisse; they fly off the tables at the nine farmers' mar-

kets and 34 Whole Foods stores where they're sold (always in open containers, not the typical plastic clamshell boxes, so that shoppers can smell their heady perfume). Wherever Cochran's berries are available, they're never more than a few hours' drive from where they're grown. The delicate fruits, which

TRACIE MCMILLAN's *first book, on food and class in America, will be published by Scribner in 2012.*

workers pick ripe and never refrigerate, lest it dull their flavor, would never survive a trip much longer than that.

IT WAS FLAVOR that ended up being the key to growing organic strawberries—a feat considered impossible back in the early 1980s, when Cochran was working as the business manager for a cooperative of strawberry farms. Every day, he drove south from his home in Santa Cruz to the Salinas Valley, where he helped small growers, most of them Mexican immigrants, compete against industrial farms. The farmers he worked with relied heavily on toxic fumigants, like the now-banned methyl bromide, which killed off the fungi, insects, and weeds that are particularly problematic in strawberry growing. Until the use of fumigants became widespread, in the 1960s, commercial berry production required crop rotations so diverse that they made industrial-scale

growing impossible. Fumigants fueled the berry industry's boom in the '60s, and they were adopted on farms of all sizes.

Cochran saw enough close calls with pesticides and fumigants—he himself fell ill a number of times—to have an interest in leaving them behind. Then, one weekend, Cochran took advantage of

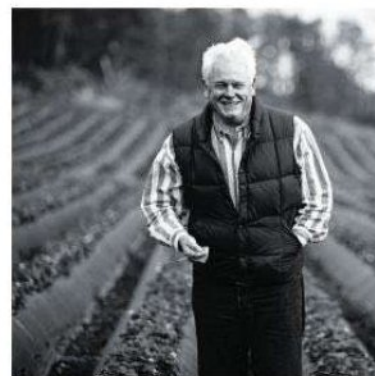
a few slow days at work and drove to Napa Valley with his girlfriend. He was, he says, “enthralled with the complexity and the amount of thought that went into growing a particular wine grape.” Listening to vintners wax poetic about the interplay of flavor and everything else—soil, water, nutrients, minerals—Cochran grasped that by

prizing flavor, they added value to their product. If you could do it with grapes, why not berries? And if you could charge more, couldn't you make up for the higher cost of growing without chemicals?

He tried to persuade the cooperatives he worked with to test his theory, but the answer was always the same: People want big, red berries, and they don't care how they taste or how they're grown—why risk it? Cochran wasn't convinced. “I thought, Gee, I wonder if these guys are missing the point,” he says. “Because everyone I know loves a really delicious strawberry.” So Cochran and a partner rented four acres of bottomland soil in Swanton Valley, not far from where he now farms. Half the land went to conventional cultivation, fumigants and all. The rest was used to test Cochran's conviction that berries could be grown with-



Clockwise from top: strawberry pie at Swanton Berry Farm Stand (see page 34 for recipe); Jim Cochran; workers stretching in the fields



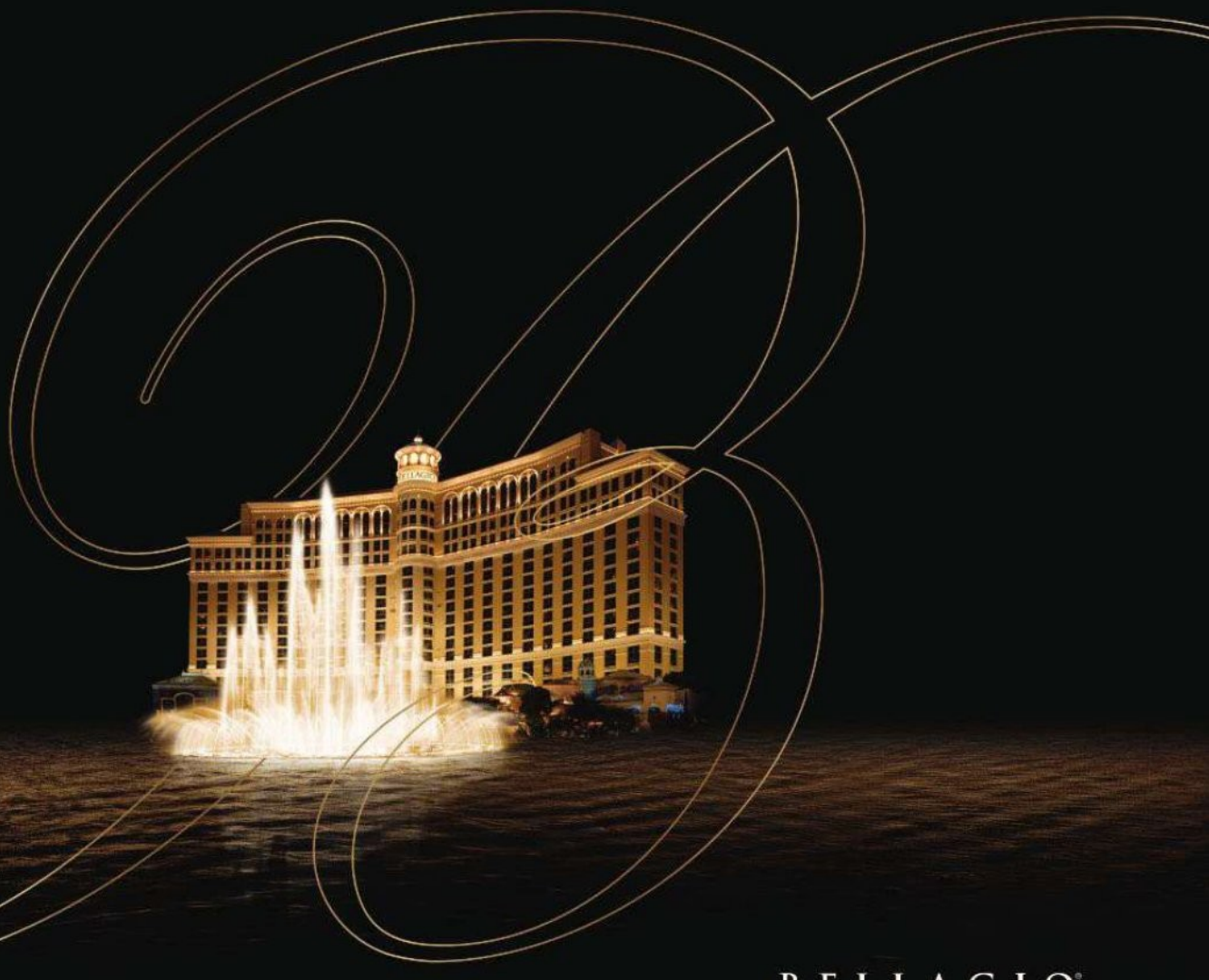
out all those chemicals.

The first few years were rough. The microclimate was a bad match for strawberries, and money barely trickled in. Cochran paid the bills by picking up construction work for \$6 an hour. He and his partner split. But slow as it was, Cochran was identifying effective practices through trial and error that would eventually revolutionize organic farming. “Once you start thinking about flavor, all sorts of things start occurring to you,” he says. He selected a low-yielding variety, the Chandler, which, unlike varieties bred for industrial-scale farming, retains a high proportion of volatile oils that give it an alluring and intense strawberry scent. He wagered that the Chandler's mix of concentrated

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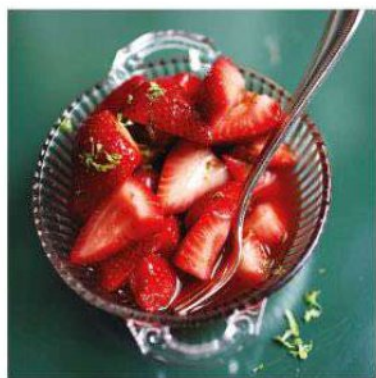
sweetness and fragrance would justify the higher price he'd have to charge. He found fertile land and enriched it with compost, reasoning that, as with wine grapes, the flavor would be more complex with more nutrients in the soil. And he pored over old agriculture texts, experimented with crop rotations, and—in partnership with now-renowned University of California, Santa Cruz, agro-ecologist Stephen Gliessman, a neighbor from the early days—found that rotating his fields with broccoli could strip the soil of disease. He and Gliessman also introduced a practice used only in greenhouses at the time: using one kind of mite to kill another with an appetite for berries.

Thirty years later, thanks to Cochran's work and Gliessman's published research, those methods have spread to the fields of the nation's biggest berry producers. Driscoll's, the industry leader, grows organic strawberries across California, Florida, and Mexico using techniques Cochran and

labor, too. Most growers pay temporary workers to strip the plants as quickly as possible; it's all about high yield. But with lower yields and delicate fruit, Cochran couldn't afford to lose berries to manhandling; he needed workers who would pick carefully. But above all it was a moral question: "If I'm doing something good for the people who buy strawberries, why wouldn't I want to make things better for the people who grow them?" So Cochran paid a better wage and started growing other crops that ripen at different times so that he could employ

farm manager, Sandy Brown, for a tour of the property. As the sun stretches toward noon, I stand in a field of deeply furrowed rows sided with black plastic, each one topped with an unruly Mohawk of plants. It's three weeks before the season's end, and plump, ruby orbs are scattered among the leaves. What strikes me above all is the field's perfume, rising thick and sweet; those scratch-and-sniff stickers from elementary school, I think, actually got it right. Unsure of protocol, I glance at Brown, who smiles and plucks a couple of berries from the tangle of green at our

At right, truck at the entrance to Swanton Berry Farm; below, strawberry compote (see recipe at right)



Gliessman developed. Cochran's gamble—that consumers really are interested in how their berries taste, and how they're grown, too—has paid off far beyond the boundaries of his own operation.

EVEN TODAY, COCHRAN continues to challenge conventional wisdom about how a farm has to run. Eliminating pesticides and prioritizing flavor have given him a business reason to rethink

a regular staff year-round. Then, in 1998, Cochran made organic farming history a second time, when he invited the United Farm Workers to his fields, making Swanton Berry the nation's first unionized organic farm. Today, his workers have health insurance, paid vacation, and an employee stock ownership plan. This way, says Cochran, he has assurance that his fields are tended by a staff of agricultural professionals. And he gets a marketing boost among conscious shoppers by putting the union label on his package.

After a few hours of talking with me, Cochran hands me off to his

knees. "Here, try one," she says.

The berry yields gently, like a ripe pear, and then I see what all the fuss is about: a clean, pure taste of strawberry that flirts with tartness and holds a trace of mineral brine. It immediately brings to mind the last thing Cochran said to me before I left him. We'd been talking about how the farm has grown and how proud he feels to have a staff on which he can depend. He drew a spoonful of jam from a tasting station nearby and spread it on an animal cracker. "One of the benefits is that now I get to do the really important stuff," he said, "like tasting."



Strawberry Pie

SERVES 8–10

In this pie (pictured on page 32), orange zest nicely offsets the sweetness of the strawberries.

- 3 cups flour
- 12 tbsp. unsalted butter, cubed and chilled
- 1 ½ tsp. kosher salt
- 3 lb. strawberries, halved
- ½ cup plus 1 tbsp. sugar
- ½ cup cornstarch
- 2 tbsp. orange juice
- 1 tbsp. orange zest
- 1 vanilla bean, seeds scraped
- 2 tbsp. heavy cream

1 Pulse flour, butter, and 1 tsp. salt in a food processor until pea-size pieces form. Add ½ cup ice-cold water; pulse until dough forms. Form into a ball; halve and form into two disks. Wrap; chill for 1 hour.

2 Heat oven to 425°. In a bowl, toss together remaining salt, berries, ½ cup sugar, cornstarch, juice, zest, and vanilla; set filling aside. Unwrap dough; roll both into 11" wide and ⅛" thick circles. Transfer one circle to a 9" deep-dish pie pan; mound filling inside. Cut ¾"-wide strips of dough from remaining circle; transfer to top of pie, creating a lattice pattern. Trim and crimp edges. Brush dough with cream and sprinkle with remaining sugar. Bake until golden and bubbling, about 1 hour. (If crust begins to brown before pie is finished baking, cover with foil until pie is done). Let cool.

Strawberry Compote

MAKES ABOUT 3 CUPS

Serve this luscious sweet over ice cream, pound cake, or cheesecake.

- 1 lb. strawberries, quartered
- 3 tbsp. Demerara sugar
- 2 tsp. dry gin
- ¼ tsp. ground cardamom
- Zest and juice of 1 lime

In a bowl, toss together berries, sugar, gin, cardamom, and lime zest and juice. Let sit until berries release their juice, about 10 minutes. Serve chilled or at room temperature.

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CLASSIC

Seoul Food

Korea's national dish, bibimbap, is colorful, refreshing, and infinitely varied

BY BETH KRACKLAUER



FOR YEARS, I THOUGHT I knew bibimbap. It's on just about every Korean menu in the States, and what you get, from restaurant to restaurant, tends to be consistent: a kaleidoscope of vegetables arranged atop steamed rice. Maybe there's some minced beef; often there's a fried egg on top; always, on the side, there is *gochujang*, the fermented, deep-red chile paste. You drop in a spoonful, mix up all the ingredients (bibimbap literally means mixed-up rice), and wreak havoc in that bowl. It's interactive and dramatic, all the more so if it comes to the table sizzling in a *dolsot*, or hot stone bowl, which continues to cook the bibimbap as you eat. Then there's that crust of toasted rice when you reach the bottom—a delicious reward.

Yet when I was traveling in South Korea recently, I had a revelation. It was in Dongdaemun market, a sprawling, glass-roofed arcade in East Seoul. With my traveling companion, Jimmy Cho, a native of the city, I walked down the rows of hawkers tending bubbling pots and steaming woks. But one stall stopped me short. Lined up along the counter were about a dozen bowls, each one overflowing with a different leafy green, kimchi, or *namul* (quick-sautéed vegetables). It was all brightness and abundance. There was fresh chicory leaf, raw green chiles, perilla leaf, chives, and soybean sprouts. Jimmy pointed out the *moo saeng chae* (radish with chiles) and *bom dong kimchi* (fermented spring cabbage). I recognized *gosari*, bracken fern fiddleheads. Displayed there in front of me was bibimbap, deconstructed, as I'd never seen it before.

The lady in charge, whom Jimmy introduced as Soon Ja, invited us to snack on dried anchovies as she bustled around her open kitchen, filling a metal bowl with steamed barley and rice and then using tongs to pluck the ingredients, one by one. When she'd gathered everything she needed, she went at the bowl

Jennifer Maeng holds a bowl of bibimbap, a rice dish with vegetables (see page 40 for recipe).

TODD COLEMAN



Maeng assembles and prepares shiitake mushrooms, bracken fern, baby spinach, Korean radish, and other ingredients for her bibimbap.

with a pair of scissors until the vegetables were snipped down to bite-size, then garnished the dish with sesame seeds and *gochujang*. It was clean and bracing, more like a rice salad than the heavier *dolsot* versions I'd tried. Who knew bibimbap could be so light and fresh?

There were other epiphanies, as I learned about all the regional versions. The luxurious bibimbap of Jeonju, in the southwest, is made with rice cooked in rich beef stock, the region's succulent soybean sprouts, and a mound of raw minced beef with a raw egg yolk quivering on top. Jinju bibimbap, from the southern tip of the Korean peninsula, near the sea, gets a briny boost from the addition of marinated clams. For the fabled Haeju bibimbap, a hearty North Korean specialty, the rice is cooked in pork fat and topped with pan-fried pork and strips of chicken. Some of the versions were served in a *dolsot*; more often, they were presented in a metal bowl. When I asked Jimmy about it, he said, "*Dolsot* is something you see only in restaurants. We never make it that way at home." Though stone bowls were used centuries ago, they were limited almost exclusively to royal tables and then disappeared from use entirely during the Japanese occupation of Korea, from

1910 to 1945. It wasn't until the 1960s that restaurants began reintroducing this method of serving bibimbap—a novelty, bringing a dash of drama to the homeliest of dishes. Still, my favorite of all was the summery version I had in that market in Seoul. The meal was simple and satisfying, and the ritual of assembling it before my eyes made me feel cosseted and fussed over—no small comfort when you're 7,000 miles from home.

ONE OF MY FAVORITE THINGS about the *SAVEUR* office is its location, in Manhattan's Koreatown. I've made my way through the neighborhood in hopes of reliving my *ur*-bibimbap experience, and in the interest of perfecting my own homemade version, I've also reached out to Korean friends. Though a seemingly straightforward dish, bibimbap is freighted with emotional associations. "Bibimbap will be my last meal on earth!" was the response from Jen Song, a friend here in New York. According to Yun Ho Rhee, who lives in Seoul, "Many people like to mix the ingredients madly, just like hitting a gallon of ice cream, to release stress." The term *comfort food* doesn't quite suffice; *therapy food* is more like

it, which makes sense, given that the notion of food as medicine is a fundamental one in Korean cooking.

As for the origins of the dish, there are various legends: royal cooks attempting to assemble something beautiful under less-than-ideal conditions for a 13th-century king on the run from Mongolian invaders; a harvesttime dish eaten from a communal bowl by farmers in the fields. People still eat bibimbap as part of a rite called *jaesa*, in which families prepare a spread of dishes to offer to gods and ancestors, then sit down to share the meal. After any big feast day, when there are plenty of *banchan* (small dishes) left over, bibimbap becomes like a post-Thanksgiving turkey sandwich—a way of both using leftovers and extending the celebration.

My best instruction in the ways of bibimbap came from Jennifer Maeng, who used to own a Korean restaurant in New York City called Korean Temple Cuisine. "There are as many versions of bibimbap as there are Korean cooks," she told me. "I hardly ever make the same one twice." Her ingredients included a Korean radish; pale-green Korean squash ("You could use zucchini," Jennifer said, "but this is sweeter and more delicious!");



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chewy, smoky reconstituted dried shiitake mushrooms; and *gosari* (Jennifer prefers the water-packed version to dried fiddleheads, which she said don't reconstitute well). She began by making a sauce from *gochujang*, *doenjang* (soybean paste), corn syrup, garlic, ginger, rice vinegar, sesame oil, and—her secret ingredient—lemon-lime soda, which loosens the texture and adds a sweet-tart note. Some of the vegetables she blanched, sautéed quickly with garlic and ginger, and seasoned with salt and sesame oil to make a few kinds of *namul*; the chicory leaf and green-leaf lettuce she left raw, explaining that the sweetness of the lettuce tempers the chicory's bite. "It's all about balance," she advised. "You don't want any flavor or texture to overwhelm the others."

Finally, Jennifer spooned some steamed sushi rice into a bowl, drizzled sesame oil over the top, and placed a fried egg in the middle. Then she arranged the fresh vegetables and sautéed *namul* in a circle on top of the egg white, leaving only the sunny yolk visible in the center and alternating the ingredients according to color. "The goal, as in any Korean dish, is to incorporate five colors—red, yellow, black, white, and green," Jennifer said, "as well as five flavors: hot, sour, salty, sweet, and bitter." She finished by sprinkling sesame seeds and sliced scallions on the yolk. Then we mixed in the sauce and gleefully demolished her creation. "In most Korean homes, you wouldn't have to do all this cooking from scratch to make a bibimbap," Jennifer said. "You'd have prepared vegetables on hand in the fridge, ready to put together in whatever combination you feel like making that day." Simple. And exactly the way I want to eat all summer long. 🦋

Bibimbap

SERVES 4

This staple Korean rice dish can be made with meat or seafood and served hot, but we love this fresh-tasting cold, vegetarian version.

FOR THE SAUCE:

- ¾ cup gochujang (Korean spicy soybean paste; see page 132)
- 6 tbsp. lemon-lime soda, such as Sprite
- 3 tbsp. doenjang (Korean soybean paste; see page 132) or miso
- 2 tbsp. corn syrup
- 2 tbsp. sesame oil
- 2 tbsp. minced garlic
- 2 tbsp. minced ginger
- 1 tbsp. brown rice vinegar
- 1½ tsp. sesame seeds

FOR THE BIBIMBAP:

- 4 oz. mung bean sprouts
- 8 oz. baby spinach
- 12 dried shiitake mushrooms
- 6 tbsp. canola oil
- 3 tsp. sesame oil
- 2 tbsp. plus 2 tsp. minced garlic
- 2½ tsp. minced ginger
- Kosher salt and black pepper, to taste
- 6 oz. gosari (called bracken fern), cut into 3" pieces (optional; see page 132)
- 2 small Korean squash or zucchini, halved and cut crosswise into ¼"-thick slices
- 2 medium carrots, julienned
- ¼ small daikon radish, julienned
- ¾ tsp. sesame seeds
- 8 oz. firm tofu, cut into ½"-thick slabs
- 4 cups cooked white sushi rice
- 4 sunny-side-up eggs
- 2 leaves chicory, thinly sliced
- 2 leaves green-leaf lettuce, thinly sliced
- 1 scallion, thinly sliced

1 Make the sauce: In a bowl, whisk gochujang, soda, miso, corn syrup, sesame oil, garlic, ginger, vinegar, and sesame until smooth; set aside.

2 Make the bibimbap: Bring a 4-qt. saucepan of water to a boil, and add sprouts; cook until crisp-tender, about 30 seconds. Transfer to a bowl of ice water, drain, and dry with paper towels; set aside. Repeat procedure with spinach (squeeze out as much liquid as possible when draining). When finished, pour boiling water into a bowl and add mushrooms; let soften for 30 minutes. Drain, remove stems, and slice ¼"-thick; set aside.

3 Heat 1 tbsp. canola oil and ½ tsp. sesame oil in a 10" nonstick skillet over medium heat. Add 1 tsp. garlic, ½ tsp. ginger, and mushrooms, season with salt and pepper; cook until hot, about 2 minutes. Transfer to a bowl; set aside. Repeat procedure, using same amounts of canola oil, sesame oil, garlic, and ginger, with the gosari, squash, carrot, and radish; season each with salt and pepper. Set each aside in separate bowls, and add ¼ tsp. sesame seeds to radishes. Add 1½ tsp. garlic, ¼ tsp. sesame oil, salt, and pepper each to sprouts and spinach; stir. Heat remaining canola oil in skillet, and add tofu; cook, turning once, until browned, 4–6 minutes. Transfer to a plate; cut each in half.

4 To serve, place 1 cup rice each in center of 4 bowls, and top each with a fried egg. Place ¼ of mushrooms in a mound in each bowl over the rice. Working clockwise, arrange ¼ each squash, carrot, radish, spinach, sprouts, gosari, chicory, and lettuce. Place tofu on lettuces; sprinkle with sesame seeds and scallions. Serve with sauce on the side.

FLANDERS *for* FOODIES

A modern-day look at Flemish Cuisine

This fall, Flanders will add another “must do” to travelers’ itineraries when it launches “Flanders for Foodies,” an exciting program focused on the country’s cutting-edge cuisine and talented young chefs. The gastronomic journey is especially designed to introduce “millennial” travelers—up-and-coming epicures—to Flemish cuisine.

For 45 euros, people can enjoy a prix-fixe dinner with wine, beer or other beverage in one of Flanders’ most innovative restaurants (information at www.flandersforfoodies.eu).

Fifty participating chefs were chosen for their creativity with Flanders’ food heritage, which is fast-distinguishing Flanders’ culinary frontier. Many are active in the Flemish Primitives, a group of chefs dedicated to innovating regional cuisine. Leading the revolution is **Gert De Mangeleer**, named “Most Innovative Chef in Belgium” in 2005.

His Bruges restaurant, **Hertog Jan**, has received two Michelin stars, placing it in the firmament of Belgium’s Michelin-starred restaurants (63—more than any other European country per capita).

Fresh ingredients, sourced from his own farm, are the hallmark of his cooking, which relies on simple preparations enhanced with esoteric finishes such as African marigolds or an elderflower syrup. His credo? “Simplicity is not simple.”

We asked Chef De Mangeleer to share the secrets of the saucepan—and his success.

What is your inspiration?

Nature is our best partner. Since we have bought our own farm, it’s like a whole new world is opening up to me.

What’s your prediction for Flemish food in the next five years?

We are starting to see many passionate young chefs becoming active on the international stage. Local ingredients are increasingly popular, and I foresee a strong alliance emerging between chefs and farmers.

Your recipes combine savory and sweet—how does that reflect your philosophy?

For me, all five of the tastes plus the different textures (creamy, crusty, cold, warm) are important in creating a recipe. Every single one of my dishes has to surprise our guests with new and unknown revelations.

How have the Flemish Primitives influenced today’s cuisine?

A little bit of scientific knowledge opened a lot of new doors in our cooking style. I have been looking much deeper into my recipes, origins of ingredients, cooking processes.



2 LUCKY WINNERS can join us for a **FLEMISH FOODIE EVENT** at the SAVEUR Kitchen in New York, on Thursday, June 23rd.

Send an e-mail to INFO@VISITFLANDERS.US mentioning ‘Flanders for Foodies’ in the subject window.

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DRINK

Home Brew

In Milwaukee, America's great lager-making tradition lives on

BY BETSY ANDREWS

It's visible everywhere on the Milwaukee landscape: in the ribboned-globe logo painted on buildings that once were Schlitz brewery-controlled saloons; in statues depicting King Gambrinus, the patron saint of beer; in the monumental ruins of Pabst Brewing Company and the still-bustling MillerCoors brewery; in the lagering tanks of a group of small but scrappy modern-day microbrewers. Despite the late 20th-century shuttering of all but one of its big breweries, Milwaukee, Wisconsin, America's "Brew City," remains awash in beer, specifically lager, the bottom-fermented, cold-brewed beer that originated in medieval Bavaria.

I grew up in Philadelphia,

where, in 1840, a Bavarian immigrant brewed what is widely considered America's first lager; the beer I came of age drinking was Yuengling Traditional Lager, brewed in eastern Pennsylvania by the nation's oldest operating beer company. Hoppy craft ales get more attention nowadays, but I'm attracted to lager's crisp effervescence, and I'm fascinated by its history. The traditional German beverage became the beer of the American masses, the industrial drink against which the modern craft ale movement defined itself. Today, American lager's past—and future—is nowhere more apparent than in the nation's most Germanic city.

"Milwaukee was the frontier,

an area open to settlement when Germans started coming to the States in the 1840s," local historian John Gurda told me when I paid the city a visit recently. We were sitting in Hooligan's, an East Side pub, chatting over pints of toasty Maibock lager from Capital Brewery, in nearby Middleton. "In the 2000 census, people of German descent made up 38 percent of Milwaukee's population," Gurda continued. "That's the country's largest concentration." As if to illustrate his point, when I crossed the street to visit Von Trier Tavern, I watched patrons sip from steins beneath an elk-

antler chandelier that once lit the home of brewer Frederick Pabst, who hailed from Saxony.

When Pabst assumed co-ownership of his father-in-law's Best Brewery, in 1864, he joined the city's rising class of German-American beer-makers: Valentin Blatz of Blatz Brewing, the Uihlein brothers of Schlitz, Frederick J. Miller, whose brewery is now MillerCoors. The Welsh brewers who preceded them had made ale, a style of beer whose yeast sits on top and ferments quickly at relatively warm temperatures. Ales were thick and murky back then; they easily soured. The

Dave Reese, brewmaster at Horny Goat microbrewery's brewpub, Horny Goat Hideaway, in Milwaukee, Wisconsin

BETH ROONEY

Tasting Notes Great American Lagers

America's first lager brewers arrived in the mid-19th century from Germany, where the golden, hoppy pilsner style of lager was just then catching on. But German brewers were making lagers long before that, in a wide range of styles. There's dry, refreshing *schwarzbier*, or black beer, and *dunkel*, or dark. There's sweet, copper *märzen*, enjoyed at Oktoberfest, while malty *bocks*, aged through winter, are drunk in spring. Subcategories of bock include floral Maibock, rich *doppelbock*, and *eisbock*, traditionally lagered in ice caves and skimmed of freezing water to concentrate its potency. The pale, bland American pilsners made today by the country's biggest breweries are a far cry from these flavorful beers, but stateside craft brewers are now making lagers of depth and complexity in both traditional and innovative styles. Below, some favorites from Milwaukee and around the country. —B.A.



Lakefront Local Acre Lager (Milwaukee, Wisconsin; lakefrontbrewery.com). A gorgeous, hazy, apricot-colored lager that is left unfiltered for rich, tangy heft, this unique beer is brewed from locally grown organic barley malt and fresh Wisconsin hops. It tastes of apricots and earth. At 7 percent alcohol, it is certainly potent, but also subtle and delicious.



Buffalo Water Beer Company Bison Blonde (Milwaukee, Wisconsin; buffalowaternewsroom.blogspot.com). Soft, spicy hops perfume this dark-blond lager, a silky-smooth brew with a fine, lacy head and a mellow, caramel-malt sweetness, plus a tinge of citrus. It's a balanced, unassertive, and likable summer brew that makes a great match for saucy barbecue.



Lakefront Cherry Lager (Milwaukee, Wisconsin; lakefrontbrewery.com). Gunning for summer ale territory, this unusual lager with a beautiful rosy color is loaded with the tart cherries for which Wisconsin's Door County is famous. Yeasty and briny, it has an attractively sour fruit flavor and a very light touch. It makes a delicious pairing for a slice of summer berry pie.



Sprecher Oktoberfest (Glendale, Wisconsin; sprecherbrewery.com). Just the beer you want with Oktoberfest foods like spit-roasted chicken, smoked sausage, and pretzels. Clean and balanced, with a velvety mouth-feel and a lavish, creamy head, this medium-brown lager delivers traditional caramel-malt sweetness followed by crisp, nutty notes and a lingering bitterness.



Samuel Adams Noble Pils (Boston, Massachusetts; samueladamsbrewing.com). The Boston Beer Company, craft beer's biggest lager producer, harvests five different European hop varieties for this honey-rich lager with a foamy head and waves of full-mouthed hop flavors. Pine, earth, and flowers resolve in a caramel and citrus finish that lingers long. A great beer for spicy or smoked food.



Horny Goat Red Vixen (Milwaukee, Wisconsin; hornygoatbrewing.com). With a reddish hue characteristic of Vienna-style lagers but not quite as much crispness as those beers typically have, this soft, malty brew topped with wispy white foam smells and tastes of candy-sweet malt, but with a sly, hoppy bite at the end that keeps you coming back for another sip.



Iron Hill Rauchbier (North Wales, Pennsylvania; ironhillbrewery.com). Based on a style from Germany's Franconia region, this hazy golden lager, whose name means "smoke beer," is made with malt that's been smoked over a beechwood fire. It is, indeed, deliciously smoky, but with sweet, floral balancing notes. And at 3.8 percent alcohol, it's easy to drink, particularly alongside oysters on the half shell.



Hinterland Maple Bock (Green Bay, Wisconsin; hinterlandbeer.com). Brewed using maple syrup made with sap tapped from brewery owner Bill Tressler's own trees, this heady bock offers roasty-toasty and dark chocolate flavors, with a bit of brandy and spice. Cola-colored, with a thick, sudsy head and a subtle smoky quality, it's great with braised pork and can also pair with chocolate.



Tröegs Troegenator Double Bock (Harrisburg, Pennsylvania; troegs.com). Munich's Paulaner friars created a rich, nutritious beer they called *Salvator*, Latin for savior. Ever since, *doppelbock* beers have been named with the suffix "-ator." Tröegs' lovely, reddish brown version is surprisingly tart and tangy, with a sweet-spicy finish. It's a big beer (8.2 percent alcohol) that pairs well with beef.

new brewers' lager (German for "to store") was made with yeast that settled to the bottom while the beer aged in ice-lined caves, developing clarity and malty heft. Originally, lagers were brown, due to use of darker barley malts; in Germany, styles ranged from dry *dunkel* (dark) to rich *doppelbock* (double bock). But as lighter malts were developed, one style came to prevail in the States: American pilsner, a pale, sparkling lager.

Initially, Milwaukee's were "small breweries with big dreams," said Gurda, but they soon expanded through modernization, aggressive marketing, and luck—the temperance movement and taxation drove alcohol consumption from whiskey to beer, and the 1871 Chicago fire knocked out competition and opened up a key market. By 1874, the soon-to-be-renamed Pabst Brewing Company was the nation's largest beer-maker. Beer gardens were popular destinations featuring German food and entertainers like the woman who lit herself on fire and dove from a platform into the Milwaukee River.

Today, that woman graces the label of the Milwaukee Brewing Company's Flaming Damsel Real Blonde. "Our core brands are based on quirky stories from an entrepreneurial time in the city's history," Jim McCabe, the craft brewery's president and founder, told me as he poured me the copper-colored lager. We were shouting over the hum and clink of the bottling line in his brewery in the Third Ward neighborhood. The Flaming Damsel was crisp and bright, but with an ale-like earthiness and hop aroma. Next we sampled the Hoptoberfest. Along with a caramel sweetness, it offered unconventional floral, pepper, and citrus hop notes. These ale-like "transition" lagers, as McCabe's brewmaster, Rob Morton, calls them, make sense from an outfit founded as a brewpub: Ale is often the first choice of craft brewers because it's cheaper and faster to make. Also, ale brewers can use multiple varieties of



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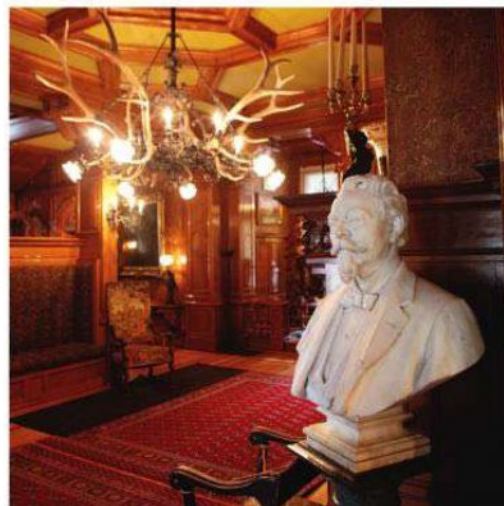
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From left: the bottling line at Milwaukee Brewing Company; a Bavarian-style pretzel at Mader's German restaurant; Captain Frederick Pabst Mansion

hops to impart flavor, while tradition demands just one hop and one malt when making an elemental German lager like pilsner.

"Anyone can brew ale," declared Dave Reese, the beer-maker at one of the local brewpubs, Horny Goat Hideaway. "Lager demands finesse." He's working on a project he hopes will rectify a longtime imbalance. "Last year, while we were pouring our own stuff at the bar, we were the city's number-three account for Miller Lite," Reese said. "I want to make my own low-calorie lager. But we're not gonna use corn syrup like they do at Miller."

It's a common complaint: Though craft beer is gaining ground, domestic industrial beers still make up more than 70 percent of all beer consumed in the U.S. And though craft brewers wax nostalgic about Milwaukee's once-great breweries, when it comes to making lager, they're not looking back. "The older brewers had their thing: American pilsner. It's fine beer, but it's one-dimensional," owner Russ Klisch told me when I visited his Lakefront Brewery, in an old power plant on the Milwaukee River. There, brewery tours end with a group rendition of the theme song from *Laverne & Shirley*, the TV show about two Milwaukee gals who worked the bottling line at the fictitious Shottz Brewery. "Give us any chance, we'll take it / Give us any rule, we'll break it / We're

gonna make our dreams come true / Doin' it our way!" It feels like an anthem for Klisch himself. He and his crew brew innovative beers like a fruity Cherry Lager using tart cherries grown in Door County, in northeastern Wisconsin, and the unfiltered Local Acre Lager, loaded with organic Wisconsin barley and fresh hops. "Expanding the tradition," said Klisch, "is where we come in."

At Sprecher Brewing Company, in the suburb of Glendale, they take a more historical approach, raiding the German beer-making tradition to come up with beers that seem incredibly fresh today. Founded by former Pabst supervisor Randy Sprecher in 1985, the brewery is dedicated to the classic styles of lager that Sprecher came to love while stationed in Germany during a stint in the military: spicy Special Amber; discreetly sweet Oktoberfest; meaty *doppelbock*; chocolatey Black Bavarian. These substantial lagers are the very inverse of a beer like Miller Lite. And, as I discovered while quaffing Sprecher's Black Bavarian and feasting on wursts, goulash, and a huge pretzel at Mader's, a German restaurant downtown, they pair deliciously with hearty foods.

But then, throughout my visit, lager showed off its food-friendly side. At the Milwaukee gastropub owned by the Green Bay-based Hinterland microbrewery, they use Maple Bock, a smoky lager brewed with maple syrup, as a pairing and

as a marinade for wood-fired pork belly. According to Hinterland owner Bill Tressler, "The more people are getting into drinking craft beers, the more we have to make beers for all occasions."

In Milwaukee, that extends to breakfast, as I discovered one morning at a Sendik's supermarket, by watching Craig Peterson of Buffalo Water Beer Company promote his sole beer, a lager, the citrusy Bison Blonde. He was

handing out samples to folks stopping in to buy hot deli ham on a white roll, a local Sunday-morning staple. One customer cried out, "My favorite foods! I love you!" Peterson was thrilled. "It's an honor to stand on the shoulders of those who came before us, the Blatzes and the Schlitzes," he told me. "We have a city that has a legacy that's diminished. If we can bring that back, that will feel better than anything." 🐘

The Guide Milwaukee

WHERE TO STAY

The Pfister Hotel 424 East Wisconsin Avenue (800/558-8222; thepfisterhotel.com). Rates: \$159–\$259 double. An 1893 historic landmark renovated in 2008, with 307 elegant rooms, sumptuous interiors filled with Victorian artwork, fine meals at the Mason Street Grill, and stellar views from Blu, the 23rd-floor lounge.

WHERE TO DRINK

Hinterland Gastropub 222 East Erie Street, Suite 100 (414/727-9300; hinterlandbeer.com). At this elegant brewpub in Milwaukee's historic Third Ward, James Beard Award nominee Dan Van Rite prepares global dishes like wood-fired Hawaiian marlin with Bhutanese red rice to pair with artisanal Hinterland beers.

Horny Goat Hideaway 2011 South First Street (414/482-4628; hghideaway.com). This year-old brewpub with a wide, fire pit-graced deck overlooking the Milwaukee River offers house brews ranging from Honey Blonde to Baby Bock, plus burgers and other crowd-pleasing comfort dishes.

WHAT TO DO

Captain Frederick Pabst Mansion 2000 West Wisconsin Avenue (414/931-0808; pabstmansion.com). Tour the lavish home of the city's most famous beer baron.

Lakefront Brewery 1872 North Commerce Street (414/372-8800; lakefrontbrewery.com). This microbrewery offers beer-soaked tours, polka-fueled fish fries, and innovative lagers.

MillerCoors Brewery 4251 West State Street (414/931-2337; millercoops.com). Peek inside the vast works of America's second-largest beer-maker.

Milwaukee Brewing Company 613 South Second Street (414-226-2337; milwaukeebrewery.com). Visit this Walker's Point microbrewery for lively, informative tours and tastings.

Sprecher Brewing Company 701 West Glendale Avenue (414/964-2739; sprecherbrewery.com). Milwaukee's oldest microbrewery offers tours, tastings of German-style lagers, and Saturday cheese pairings.

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Rodney Scott, pitmaster of Scott's Bar-B-Que in Hemingway, South Carolina. Facing page: a shovel full of hardwood coals bound for the cooking pit at Scott's Bar-B-Que

BBQ Nation

**All across America, the men and women
of barbecue are preserving a culinary art
form** By John T. Edge





Sam Thompson, a longtime customer
of Scott's Bar-B-Que



I grew up in central Georgia, near Macon, one-half mile from Old Clinton Barbecue, a tin-roofed, sawdust-floored roadhouse shrouded in hickory smoke. Mittie Coulter, mother of proprietor Wayne Coulter, worked the chopping block. By the time my Schwinn hit the gravel parking lot, I could hear the measured

and percussive thwack of her cleaver. It carried through the dining room, past Wayne's collection of antique cash registers, as she hacked fat and skin from hams, chopped the flesh to smoky bits, and doused it all with a thin, ketchup-tinged sauce that tasted of cider vinegar and red pepper.

I can see the granny glasses Mrs. Coulter wore. I can see that cleaver, too, spangling beneath the overhead fluorescent lamp. But I can't picture the black men who worked for her, tending the massive pit out back, shoveling hardwood coals beneath those hams. From the time I was two until I left for college, at 17, I ate the food those pitmasters cooked. But their stories are lost to me. I don't know their last names. I don't even know their first names.

A good measure of my work with the Southern Foodways Alliance—a University of Mississippi-based nonprofit that documents, studies, and celebrates the diverse food cultures of the changing American South—has been an attempt to pay down a debt of pleasure owed to those unnamed pitmasters, to honor their labor, to frame their life experiences so that a broad swath of Americans may recognize barbecue as a great national food and pitmasters as unsung culinary and cultural heroes.

Not all of the stories are lost, of course. Titans of barbecue, with strong tethers to the past, still walk among us. I was reminded of this on a recent swing through the heartland of barbecue culture, to visit some of the men and women whose work has long inspired me. Talking with these pitmasters as they cooked, and meeting their families and their customers, I realized

that their life stories evoke larger-picture American stories, ones that touch on race, class, gender, labor, change, and continuity.

JAMES JONES, IN THE ARKANSAS Delta town of Marianna, is one pitmaster I'll always go out of my way to visit. The 66-year-old oversees the hip-high cinder-block pits at Jones Bar-B-Que Diner, carrying on a family tradition that began in the early 20th century. Jones's father, Hubert Jones, recalled in a 1986 interview that the family's initial barbecue apparatus was "a hole in the ground, some iron pipes, and a piece of fence wire and two pieces of tin."

"My father would sell the meat in town at this place they had. They called it the Hole in the Wall," James Jones told me as we stood in the two-story shotgun building that houses the cooking pits for his wood-smoked pork shoulder. He constructed a sandwich of tender hacked pork on flimsy white bread and handed it to me. It was outstanding. "That's what it was. Just a window in a wall where they sold meat from a washtub."

Jones's story is similar to many I've heard from pitmasters around the South: For their ancestors, barbecue was an opportunity—a way to leverage equity and muscle to build successful businesses. By the late 1930s, as new roads stretched across the South and community barbecue traditions begat city commerce, young entrepreneurs began selling sandwiches from roadside shebangs. And in a leap that would give a lexicographer whiplash, a vocation that had been built largely on the labor of enslaved African-Americans began referring to

its best practitioners as pitmasters.

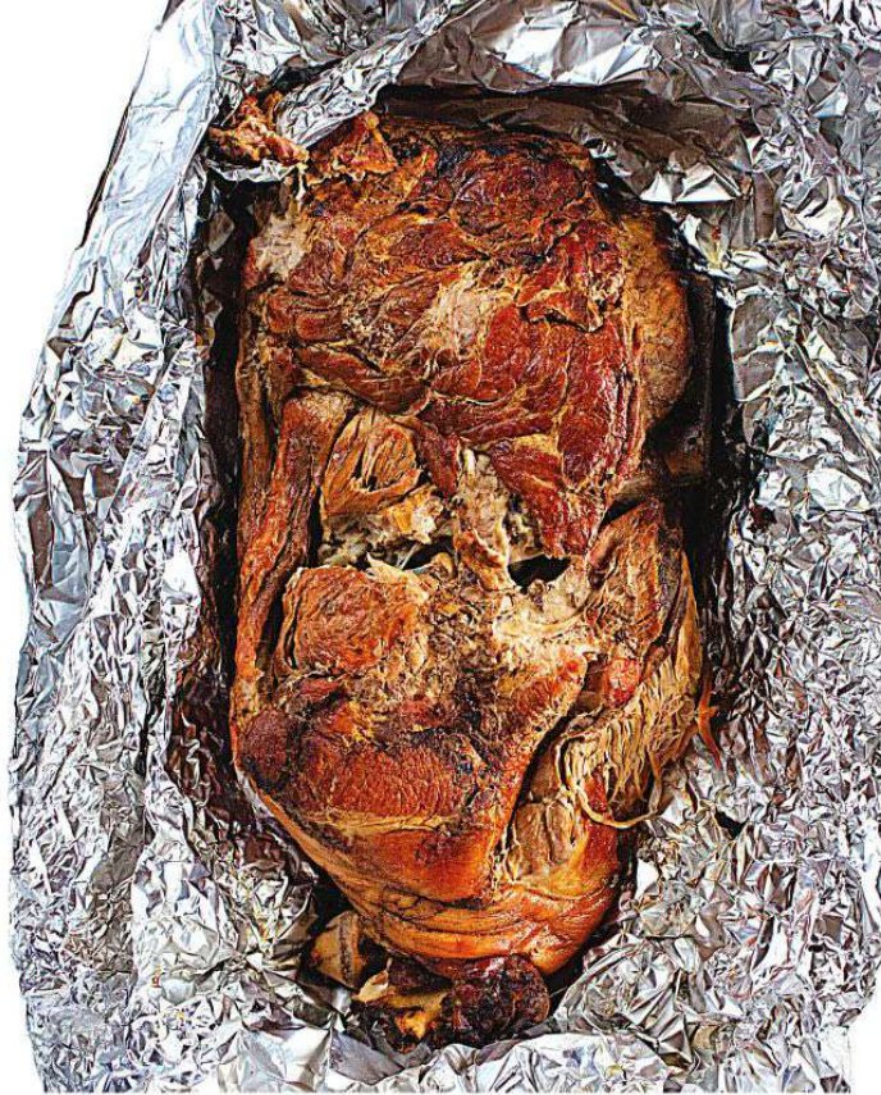
Though the first known mention of the word *pitmaster* as it relates to barbecue dates to 1939, in a North Carolina newspaper, recognition of the vocation preceded common usage of the term by a half-century or more. At the close of the 19th century, sheriff John W. Callaway of Wilkes County, Georgia, earned a reputation as a "presiding genius at the pits" and "the patron saint of barbecue." Like many white men of his day, he didn't actually shovel coal and smoke hogs; for the dozens of barbecues he supervised each year, he relied on the labor of African-Americans like Henry Pettus, described in reports as his "right hand man."

Race has always been a subtext of barbecue. In much of the South, blacks traditionally did the pit-cooking while whites supervised. A series of photographs taken in 1944 at Thomas Pearsall's annual barbecue near Rocky Mount, North Carolina, illustrates a typical scene. The cook shed was wood-beamed. The shallow pits, overlaid with gut-splayed pigs, were earthen. The captions, supplied by the photographer, set the tone: "Unidentified black cook oversees the barbecuing pigs." And "Black cook bastes barbecuing pigs." And "Unidentified black elder spoons basting sauce over barbecuing pig."

This is not to say that all great pitmasters have been black. In the upper reaches of the South, early photographs also showed working-class white men with their hands on those long-handled shovels used to guide payloads of hickory coals to the pits. The point is that barbecue, when done well, is arduous, and most pitmasters, white and black, have been working-class folks. That was the case historically. That's still the case today.

Ricky Parker, proprietor of Scott's-Parker's barbecue, a low-slung joint on the fringe of Lexington, Tennessee, is, to my mind, a

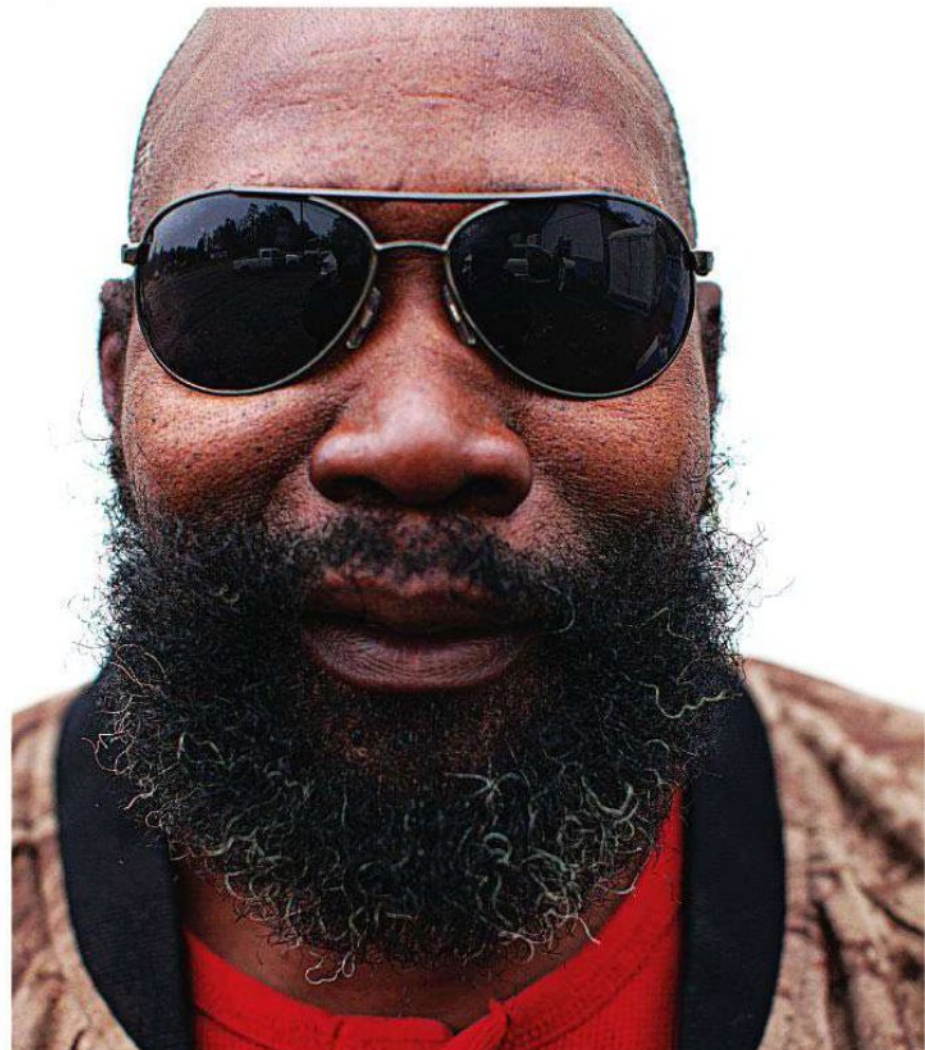
JOHN T. EDGE is director of the Southern Foodways Alliance and author of, most recently, *Truck Food* (Workman Publishing, 2011).

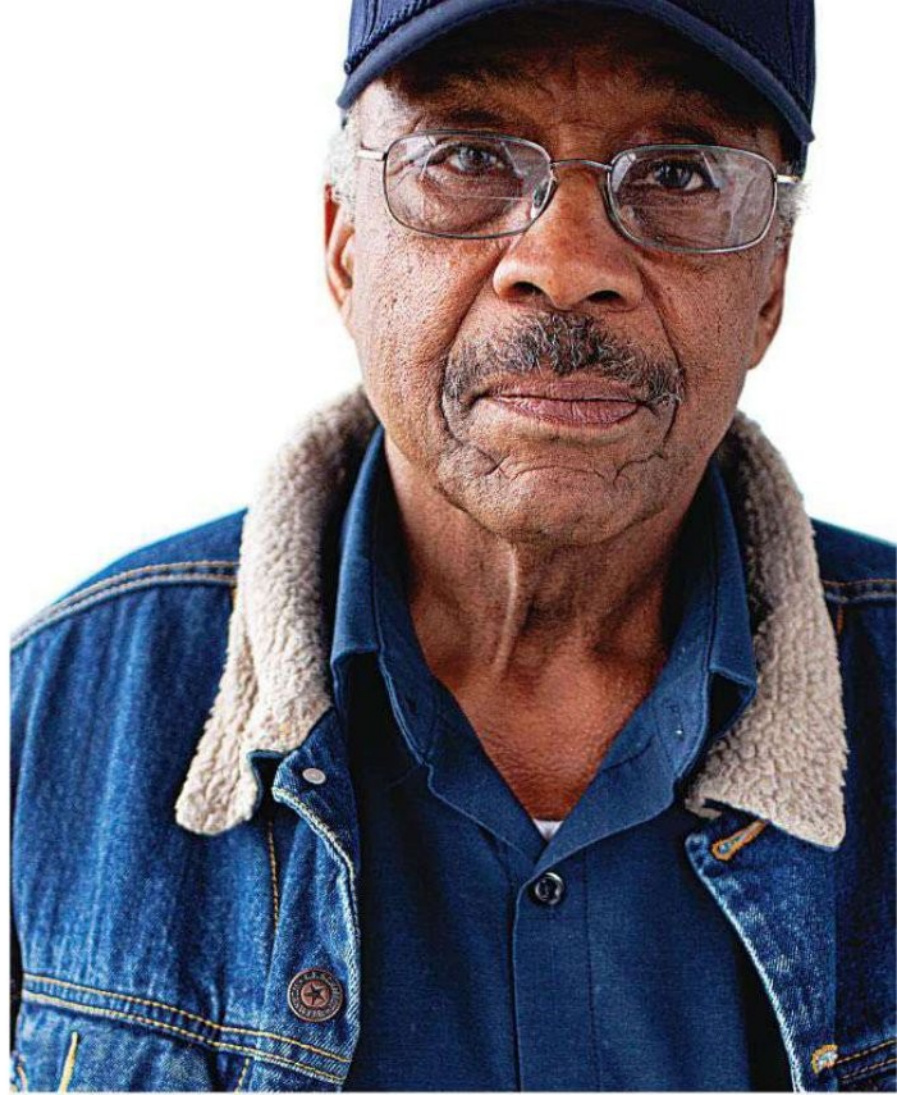


Clockwise from top left: Helen's pork shoulder; Spanky Bannon, a Jones cook; Jimmy Brown, a Scott's cook; Stephen Truluck, a Scott's customer



LONDON NORDEMAN





Clockwise from top left: Steve Grady's cooking glove; Steve Grady; a frying basket for pork skins at Scott's Bar-B-Que; Helen Turner holding a pork shoulder



poster child for the kind of labor that pitmasters endure. A gangly white man who seems to always keep an unlit cigarillo clenched in his teeth, Parker works 16 to 20 hour days, six days a week, cooking whole hogs over hickory coals for the kind of devoted customers who appreciate the textural differences between rosy belly and fat-threaded shoulder meat.

This work ethic is in Parker's bones. As a boy, he shuttled between Florida and Michigan with his family, following the crop seasons, getting up at dawn to pick oranges or apples before school. In 1976, Parker quit high school to work for Early Scott, a pitmaster in Lexington who would become his adopted father. The labor of barbecue proved a comparative relief.

Parker has worked those pits ever since, and he can tell when a whole hog is done just by the feel of its flesh beneath its burnished skin. It's a skill he's taught his sons, Matthew, 20, and Zachary, 21, who work with him. On my most recent visit to Scott's-Parker's, the boys gave me a tour of their new screened-in pit room. And as they shoveled hickory embers, they told me that they intend to carry on the business when their father steps out of the smoke.

MUCH OF THE DIALOGUE about barbecue focuses on tradition and intransigence. This kind of cooking is not only hard work; it's a learned art. Yet barbecue, like all products of culture, is not static. It evolves.

Helen Turner, proprietor of Helen's Bar-B-Que, a six-seat café set in a prefab metal shed in Brownsville, Tennessee, is a case in point. Female barbecue cooks were once few, but today women like Turner take their place among the masters of the pit.

"It's kind of bad on my eyes sometimes," she said, referring to the wood smoke that clouds the pit room at the rear of her restaurant. "I cry every once in a while, but that's just how I make my living, so I just go ahead on." Instead of whole hogs, which would be harder to move around the pit, Turner works with shoulders. And though her husband, Reggie, helps out, the business is hers. And so is the pride she takes in her sandwiches, piled with smoke-blackened outside meat, capped with sweet slaw, and drenched in a cayenne-spiked sauce. My son, Jess, age 10, who visited Helen with me this spring, declared that sandwich to be his favorite taste of the past year.

As I've traveled across the South, I've noticed other ways in which the world of barbecue is evolving. Many traditional pitmasters grapple with the economics of barbecue labor, as well as with the allure of more efficient fuels like

manufactured charcoal and gas.

"This way of life is disappearing," Steve Grady told me when I visited him a few months ago. He and his wife, Gerri, own Grady's Bar-B-Q, set in a small compound of buildings south of Goldsboro, North Carolina.

"People used to farm, and we used to feed them. Now folks are getting out of tobacco," Grady said, referring to the region's former leading crop. As he sat at a plywood booth inside the family's shoe-box dining room, he faced down a foam tray loaded with his hashed and vinegared whole hog, creamy slaw, and fried corn sticks. "And it's tougher to get the good pigs I need for good barbecue."

Like any old-timer worthy of his sauce, Grady has long believed that barbecue is a marriage of pork and wood. But over the last four or five years, he's adapted his process a bit. He now starts his fire with bags of commercial charcoal—a shortcut—and finishes cooking with wood.

ANOTHER DEVELOPMENT that has sparked change among pitmasters—if not in the way they cook, then in how they approach their work—is that barbecue has gentrified. As diners with no baseline experience with slow-smoked meats have come to appreciate them as one of America's great indigenous foods, a new profile has emerged: the celebrity pitmaster.

One of our nation's reigning advocates for barbecue is a gregarious 65-year-old named Ed Mitchell. He learned his trade in Wilson, North Carolina, in the 1960s, and now showcases his talents at the Pit, a comparatively high-toned restaurant in nearby Raleigh, which serves dishes like french fries topped with pimento cheese, and barbecued tofu. But whole hog, smoked and sauced in the vinegar-seasoned style of eastern North Carolina, is still Mitchell's signature dish.

Mitchell, who studied sociology in college, has fully embraced the pitmaster persona. He travels to barbecue events with an 18-wheeler full of equipment, emblazoned with a larger-than-life self-portrait, bordered in flames and topped by the bold legend #1 PITMASTER. When we see each other at events like the Big Apple Barbecue Block Party, where dozens of pitmasters gather in New York City's Madison Square Park, he tugs on the straps of his overalls, smiles big, and, on occasion, sneaks me strips of pork skin, crisp from the fire.

To my mind, though, no pitmaster has better translated his craft for 21st-century audiences than Rodney Scott, of Scott's Bar-B-Que in rural Hemingway, South Carolina. Scott, who is 39, was born to this work. He

cooked his first hog when he was 11. In the ensuing years, he has claimed his family's tin-roofed country store as his perch. He's a traditionalist who sources his pigs from local farmers, makes his own charcoal, and cooks those pigs in masonry pits. But unlike many pitmasters of the past, he knows the value of his labor. Sitting beneath the low eaves of the store, on a deconsecrated church pew, I revel in the excellence of his output: creamy tangles of tender pig that smell of wood fire and time immemorial. And I recall his words.

"Every week we go out, get the old truck started, and get the chain saws together to go get what we need to put the flavor in what we do," Scott said in my friend Joe York's 2010 film about barbecue culture, *Cut/Chop/Cook*. "Kind of like a chef going to pick his tomatoes in the garden, I go pick my trees out of the woods."

Every time I see Scott—and despite the distance from Mississippi, where I live, to South Carolina, I see him four to six times a year—he says something to that effect. Cynics might say he's become less of a barbecue man and more of a marketer. I'd say they're flat wrong. Like many a pitmaster in this American moment, when barbecue is hip and pitmasters are, arguably, more relevant than many white-tablecloth chefs, he's earned his moment to speak. And he speaks well of the future of barbecue. 

6 Barbecue Temples

Jones Bar-B-Que

Diner 219 West Louisiana Street, Marianna, Arkansas (870/295-3807). The Jones family has served smoked pork on white bread with vinegar-based sauce and slaw for more than a century.

Grady's Bar-B-Q

3096 Arrington Bridge Road, Dudley, North Carolina (919/735-7243). Whole hogs are slow-smoked on open pits, hand-chopped, and served with a vinegar-based sauce.

Helen's Bar-B-Q

1016 North Washington Avenue, Brownsville, Tennessee (731/779-3255). Pitmaster Helen Turner serves pulled pork trays and sandwiches with sweet sauce and slaw.

Scott's Bar-B-Que

2734 Hemingway Highway, Hemingway, South Carolina (843/558-0134). On Thursday, Friday, and Saturday, pitmaster Rodney Scott's general store turns itself over to barbecue.

Scott's-Parker's

10880 Highway 412 West, Lexington, Tennessee (731/968-0420). Pitmaster Rick Parker and his sons prepare smoky, traditional whole hog barbecue.

The Pit

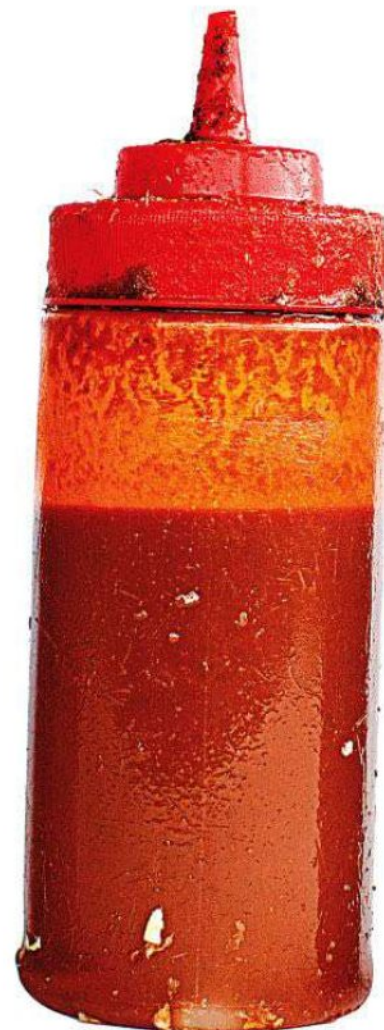
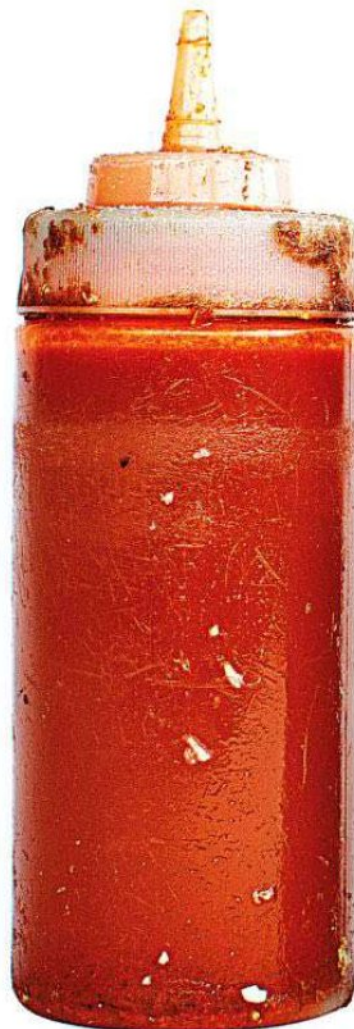
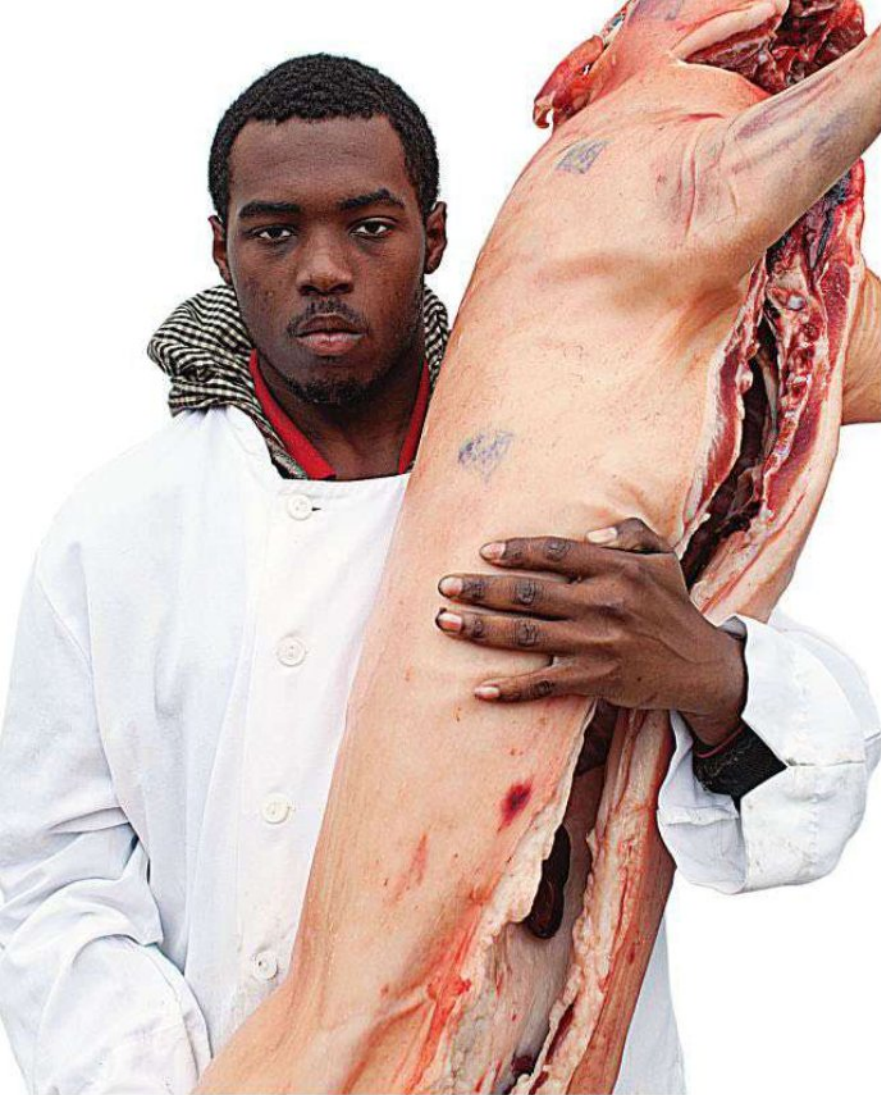
328 West Davie Street, Raleigh, North Carolina (thepit-raleigh.com). At this upscale barbecue joint, longtime pitmaster Ed Mitchell cooks whole hog, smoked and sauced in the eastern North Carolina fashion.



THE UNITED STATES OF BARBECUE

The South is the cradle of American barbecue. Though different sauces have developed over time (a vinegar-based one in eastern North Carolina, say, or a tomato-spiked version in the western part of the state), the pit-cooked pulled pork found in the States today dates back to the Colonial era. Before the Civil War, African-American slaves were the primary barbecue cooks, and in the next century, blacks brought the tradition across the country, west to Texas and then north to Kansas City, Memphis, Chicago, and other urban areas. Along the way, other animals entered the pit—chicken, beef, goat, even alligator—and cooks put their own spin on the tradition. In western Kentucky, where sheep-herding Welsh settled in the early 19th century, barbecued mutton became the gold standard. And while there are pockets of indigenous styles—smoked salmon in the Pacific Northwest; banana leaf-wrapped *kalua* (pit-

cooked) pig in Hawaii; tri-tip in California; barbecue-filled tamales in the Mississippi Delta—in Texas, a barbecue tradition to rival the Southeast's emerged. Here, German and Czech meat markets and the local ranching culture converged to create a beef-centric menu of cuts like brisket, sausage, and dry-rubbed beef ribs. Memphis developed an especially polyglot barbecue culture, with local specialties like barbecue spaghetti (noodles tossed with bits of chopped pulled pork shoulder and sauce) and barbecued bologna adding to the standard offering of ribs and pulled pork. Kansas City's stockyards and meat-packing industry made it an incubator of different styles, and today it features the country's most diverse barbecue offerings, with beef brisket, ribs, burnt ends, pulled pork, chicken, ham, and turkey, all swathed in the city's signature thick, tomato-based sauce. —Karen Shimizu



Clockwise from top left: Spencer Croker at Scott's; sauce at Scott's; Thomas Jones, a customer at Jones; Gerri Grady. Facing page: the hands of Albert Williams at Scott's





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East vs West

When it comes to regional styles of North Carolina barbecue, you are what you eat
By Dana Bowen

From top: Lexington-style barbecue and eastern-style barbecue (see page 106 for recipes)



hinking back on it now, my husband's mother had every reason to be concerned. Her son had brought home an artsy Yankee girl who didn't know beans about barbecue or college basketball—two sacred topics in the Bowen household. As we sat in the living room, watching a Carolina game, I could feel her stare;

while everyone else inhaled their barbecue sandwiches and discussed Dean Smith's coaching, I nibbled quietly, trying to make sense of this strange and delicious food.

Twenty years later, I can imagine how my mother-in-law must have felt. When I introduce someone to a North Carolina barbecue sandwich, I expect a strong reaction. It's the perfect food: succulent pork scented with wood smoke—sometimes a whisper of it, other times, a shout—topped with sweet slaw and vinegar-spiked sauce in a squishy white bread bun. Just thinking about it makes the sides of my tongue water and my heart swell up with love.

Once I became a convert, I realized that it's not enough to simply love North Carolina barbecue (or basketball, for that matter); you have to play favorites and defend yours at all costs. And these favorites will land you on one side or the other of a fierce and long-standing debate: Which is better, North Carolina's eastern- or western-style barbecue? To an outsider, this rivalry must seem silly: Both regions serve slow-smoked pork with tangy sauce and slaw. How different could they be? But to North Carolinians, the details represent something larger than barbecue itself: They're a matter of intense cultural pride.

For years I ducked out of the debate, arguing that I didn't know enough about the subject to choose a favorite. The style I was most familiar with came from my husband, Lindsay's, neck of the woods, down east: whole hogs smoked over hardwood coals, so finely chopped that every bit of pig—from the meaty hams to the luscious belly—averages out in a tasty mix. The sauce is simply vinegar, hot pepper, and spices, never tomatoes—they weren't popular when this style first surfaced, during the Colonial era.

While other regions pit-cooked other animals, when the tradition took root in eastern North Carolina, it was all about the pig. By the late 1700s, the state was becoming a capital of hog farming (it's now the nation's second-largest pork producer). A century later, entrepreneurs had turned the meal into thriving businesses.

Nowadays in eastern North Carolina, you're never far away from a barbecue sandwich. There are flashy new places in shopping malls; supersize institutions, like Wilber's in Goldsboro; and old joints like B's in Greenville that always sell out by the time we arrive.

About ten years ago, I started grumbling that the mince was too fine and the smoke was barely discernible at a few of our local haunts—had these places abandoned wood smoke for electric cookers? Were they grinding rather than hand-chopping their meat? I started to grow curious about what barbecue tasted like farther west, where the cooks—who use pork shoulders instead of whole hogs and flavor sauce and slaw with tomatoes—were famous for their devotion to smoke.

Now would be a good time to mention that barbecue loyalties (like basketball ones) are not the kinds of things you question—not in Lindsay's family, at least. They're eastern-style people. Tar Heel folks. To Lindsay, there's truth and beauty in his barbecue in much the same way that Carolina basketball has come to stand for all that's right in the world. In his view, it's the higher moral choice. But still, I had to know.

And so I made my first trip to Lexington—a west-central city that is holy ground for western-style barbecue—alone. The sheer concentration of joints in this small town (17 at last count) is awe-inspiring: As I drove around with my windows rolled down, the smell of

wood smoke flooded my car.

In the early 20th century, thanks to the region's economic growth and to the entrepreneurship of a few pitmasters, Lexington became a barbecue boomtown. The spirit was customer-focused: You can still honk outside some places and have a carhop take your order. Or you can go in and feast not only on barbecue, hush puppies, and slaw, but also on banana pudding, cobbler—the whole shebang.

The fact that Lexington is known for its shoulders, not whole hogs, is also a result of this business savvy; they cook faster and produce less waste. And because of the cut's smaller size, the meat easily soaks up the flavor of the smoke. In Lexington, and other parts of the surrounding area, a barbecue lover also has options. "It's like going to a steak house," says Rick Monk, who runs my favorite place, Lexington Barbecue, which his father, Wayne, founded in 1962. Ask for "brown," you get meat with more smoke flavor; "white" is leaner and lighter. You can order your 'cue chopped, sliced, or "coarse-chopped

A Southern Seasoning

Aside from texture, the most obvious difference between eastern- and western-style North Carolina barbecue is the sauce. The spice-spiked, vinegary version down east dates back to early American recipes that called for tenderizing meat with something acidic. Once tomato ketchup became available, in the 1800s, barbecue cooks in the west started sweetening their "dip" with the stuff. John Shelton Reed and Dale Volberg Reed, authors of *Holy Smoke: The Big Book of North Carolina Barbecue* (UNC Press, 2008), credit

that addition to the Germanic ancestry of many Lexington cooks. "We suspect they thought barbecue tasted better with a soupçon of Heinz because the classic eastern sauce had no sugar in it and adding ketchup brought it closer to the sweet-sour taste so common in German cookery," they write. Though both versions carry some piquancy, most North Carolina barbecue restaurants offer a bottle of another local sauce for diners who like more heat: Texas Pete, which first appeared on tables in 1929. —D.B.





Companions to North Carolina barbecue, from top: hush puppies, Lexington-style red slaw, and banana pudding (see page 108 for recipes)

with brown”—chunks with crispy skin. The local tomato-tinged sweet “dip” and ketchup-spiked slaw are perfect with such robustly flavored meat. Overall, western-style barbecue is more emphatic and, I was starting to think, more savory than what’s out east. When I mentioned this to my father-in-law, he was horrified: “It’s unrefined! Too heavily sauced!”

He took me to a place he’d been raving about for years called Skylight Inn, in Ayden, in the state’s east. Little has changed since pitmaster Pete Jones opened the place, in 1947. In fact, the crispy corn bread recipe is still his grandmother’s.

The Jones family has been cooking ‘cue since the 1800s, and their smoky, succulent meat yanked me back over to the charms of the east. A man named James Howell stood behind the counter, hand-chopping a hog with a cleaver; the pieces bound with bits of tasty char and fat. With the sweet slaw and light, vinegary sauce, it all came together beautifully in a bun.

Sam Jones, the late Pete Jones’ 30-year-old grandson, took me outside to check out his barbecue pits. They looked like the ones I’d seen in old pictures, with butterflied hogs resting on open grates with coals directly underneath.

When I asked him what he thought about the rivalry between eastern- and western-style barbecue, he shrugged. “All of us who use wood cook the same. It’s what we do with the meat when it’s done that’s different,” he said. “I guess it’s just a matter of taste.”

North Carolina’s Finest Pulled Pork

Allen & Son 6203 Millhouse Road, Chapel Hill (919/942-7576) Keith Allen’s superlative ‘cue straddles eastern and western styles: wood-smoked pork shoulders with a tart, tomato-free sauce.

Barbecue Center 900 North Main Street, Lexington (336/248-4633) Sample smoky barbecue and banana splits in a dining room frozen in the 1950s.

Lexington Barbecue 10 Highway 29-70 South, Lexington (336/249-9814) Some of the South’s tastiest chopped pork shoulder comes from the hickory-filled pits at this family-owned favorite.

Skylight Inn 4617 Lee Street, Ayden (252/746-4113) This eastern gem smokes whole hogs the old-fashioned way, yielding superior pork. Don’t miss the Collard Shack, a farm stand next door.

Snook’s 109 Junie Beauchamp Road, Advance (336/998-4305) Twenty miles from Lexington, this establishment serves excellent smoked pork and delicious house-made pies.

Wilber’s 4172 U.S. 70 East, Goldsboro (919/778-5218) This beloved institution has been serving moist, wood-smoked barbecue since 1962.



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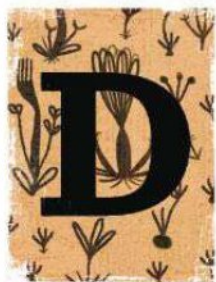


Domingo Barragan-Meras, a pitmaster at Smokestack in Kansas City, chopping brisket for burnt ends (for recipe, see page 98)

Ribs and Ritual

**For a native
of Kansas City,
only one kind
of barbecue
will satisfy
By Brooke
Kroeger**





oes this happen to you, too? The memory of fabled dishes from all the places I've lived ends up tasting better than the food itself. The one mouthwatering exception is Kansas City barbecue. Specifically, the meat the Fiorella family has been smoking since 1957, when the late Russ Fiorella sold his house

and moved his wife and seven children into an apartment above a dive he called the Smokestack, "out south" at 71st and Prospect. My father owned an auto-parts store nearby and often took credit for discovering the Fiorellas and their amazing way with the hickory pit. To this day, theirs is the only Kansas City barbecue our family eats.

Dad did takeout for his staff, but as a family, we ate at the restaurant—on Prospect in the early days, and later, when we moved farther out south, at the Martin City location. Various Fiorella children and grandchildren have taken over different Smokestack locations over the years, but today, just one place named Smokestack remains, owned by Ben Eisman, Russ Fiorella's grandson; Ben's uncle, Russ's son Jack, founded what is now a mini

Kansas City empire known as Fiorella's Jack Stack. To us, though they are separate companies now, they are all the Stack. No matter which place you go to, the wait is an hour. No reservations. Nobody fawns; the owners never come out to greet you. But that would never be our expectation, and it's not the reason we keep coming back.

Time and again, we conveniently forget we'll be too full for the next course if we start by sharing heaping plates of breaded mushrooms and onion rings, all so exquisitely deep-fried that they leave no grease on your fingertips. Then out come the slabs. We get the aromatic beef ribs—never fatty, the kind that slip off the bone at the slightest touch. I like the thinly sliced, hickory-infused brisket, as well as the brisket's "burnt ends," a local specialty that looks but never tastes burned. We order coleslaw, too, and those unrivaled baked beans, with their irresistible smoky scent.

Let's talk about the sauce. Tomato-based, molasses-sweet sauce is, after all, a defining fea-

ture of Kansas City barbecue. We never add it in the restaurant, because the pitmaster applies just the right amount. But we stock up on bottles by the caseload, both the regular and the spicy versions. I simply must have it on cold sliced chicken or turkey, and I alternate indiscriminately between the two flavors.

After living abroad for years, a huge advantage of my move to New York, in 1984, was no ocean to cross to get to Kansas City. Immediately, my husband and I devised a system of barbecue special delivery: Mother or Dad with a box of frozen meat on dry ice, chilling the bearer's lap for a two-and-a-half-hour airplane ride. That Grand Schlep happened at least once or twice a year until 2000, when Jack Stack blessedly instituted overnight shipment.

An early hardship was no succulent hickory-roasted lamb ribs—a new addition to the menu in the '80s. But now they come too, along with medieval-scale crown prime beef short ribs, and even melt-in-your-mouth ribs of Kobe beef. These innovations we quickly embraced.

Loyalty and memory may play into our Stack devotion, but they do not account for the longing between visits. We may love the Fiorellas, but wanting—needing—their barbecue is always and only about the meat. 

BROOKE KROEGER is the author of three books, including *Passing: When People Can't Be Who They Are* (Public Affairs, 2004). This is her first article for *SAVEUR*.

5 Kansas City Greats

Arthur Bryant's
1727 Brooklyn Avenue
(816/231-1123; arthurbryantsbbq.com) This 81-year-old institution is famed for its thick, spicy-sweet tomato-and-molasses barbecue sauce, fresh-cut fries, and succulent burnt ends.

Danny Edwards' Famous Kansas City Barbecue 2900 Southwest Boulevard (816/283-0880; dannyedwardsbbq.com) In 2007, this family business moved from a cozy, 18-seat location to a sprawling restaurant, typically packed with families tearing into racks of spareribs and baskets of sweet potato fries.

Fiorella's Jack Stack Barbecue 13441 Holmes Road (816/942-9141; jackstackbbq.com) This south Kansas City spot is the original location of what is

now a local restaurant chain beloved for its hickory-grilled chicken, saucy ribs, and sides like smoky pit beans bolstered with hunks of barbecued brisket.

Oklahoma Joe's 3002 West 47th Avenue (913/722-3366; oklahomajoesbbq.com) Founded by a winning competition-barbecue team in 1996, Oklahoma Joe's smokes brisket, ribs, and shoulders over Missouri white oak for a complex smoky flavor.

Smokestack BBQ 8920 Wornall Road (816/444-5542; smokestackbbq.com) This no-frills favorite carries on a grand tradition with chicken wings in spicy butter sauce, sticky baby back ribs, and scrumptious burnt ends called Poor Russ, after the restaurant's founder.



Baby back ribs with sweet and sticky sauce at Smokestack in Kansas City (see page 96 for a recipe)

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Pork spareribs at Smokestack in Kansas City; facing page: Smokestack's chicken wings in spiced butter (for recipes, see page 98)





Customers sit down to *barbacoa*-seasoned chickpea soup at the home of Tia Adelita (for recipe, see page 108).

Sunday After Church

In East Los Angeles, Mexican families partake in the ritual of *barbacoa*, pit-smoked to tender sweetness by one amazing cook By Molly O'Neill



Many an immigrant community has brought its own pit-cooking tradition to America. Mexico City's *tacos al pastor*, stuffed with spit-roast pork and eaten in Columbus, Ohio; *sukhaar*, Somalia's saucy, slow-roasted chicken, a hit in Charlotte, North Carolina; *banh mi xa xiu*, barbecued pork heaped on baguettes found in Biloxi,

Mississippi, and other cities with Vietnamese populations: Though the preparations vary, the effects are universal. Wherever it is found, pit-cooked meat links generations, wins elections, inspires obsession, incites feuds, and can be a near-mystical experience, as is the case for Tia Adelita, the patron saint of East Los Angeles County *barbacoa*, meat swathed in leaves from the maguey plant (a species of agave) and slow-cooked, in the style of the Mexican countryside, in a hole in the ground.

Tia Adelita is 55 years old and not sure why she, the ninth of ten siblings from Puebla,

Mexico, is the only one in her family who absorbed the ritual that begins with lassoing a lamb and ends with lifting moist meat from the earth. She was never tutored in the art.

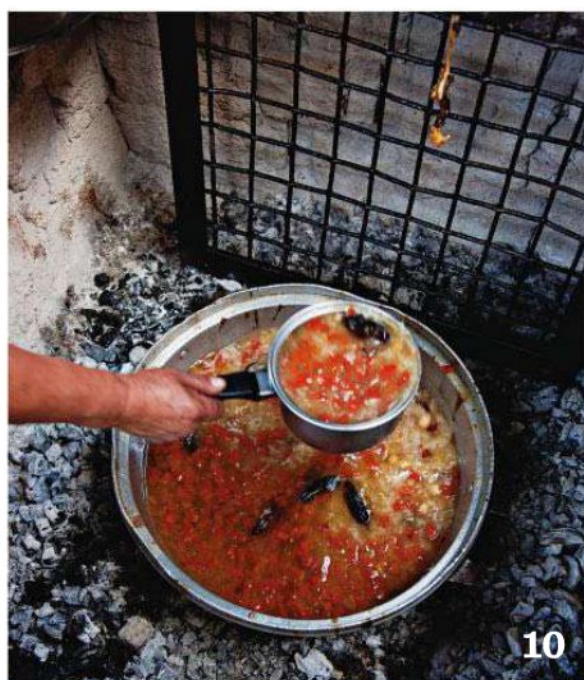
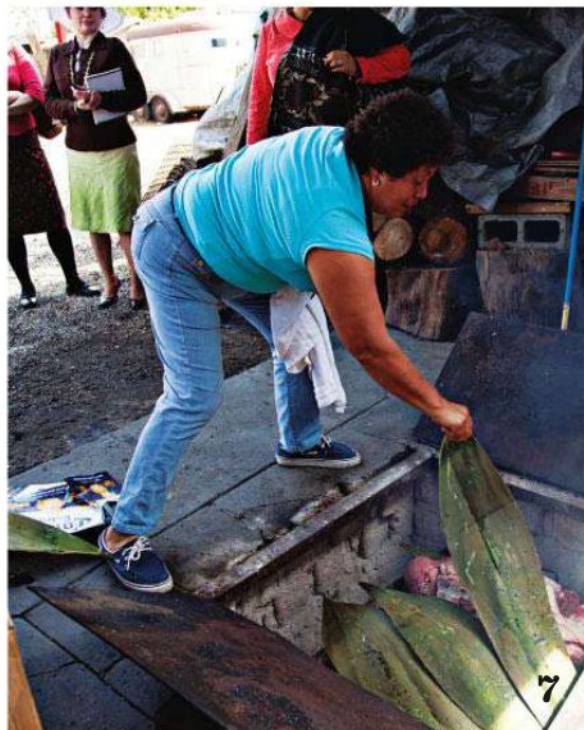
"My father was a farmer, famous for his *barbacoa*, but he shooed us away; he didn't want us near his pit. He didn't want us in the kitchen with our mother, either. He said that he wanted better things for his children," she says.

It is just past dawn on a Sunday morning, and Tia Adelita (who asked that I not use her real name) is poised, iron shovel in hand, over the rectangular fire pit in her backyard. In her floral-print smock and tiny slippered feet, she is compact, almost fragile looking. Then, as if seized by a spirit, this grandmother of eight heaves the shovel deep into the burn-

ing logs four feet below her on the concrete floor of her cooking pit. Thwack! Grunt! Ash and sparks swarm upward like angry bees. After ten minutes, Tia Adelita is panting and sweating. She mops her brow with a tea towel.

"When my husband and I moved to California, in 1988, I knew nothing of cooking. I thought my children would be hungry," she said. "I did not know, but my hands knew." Thirty years later, washed in the oily waves of the kiln-like heat from her pit, she shakes her head, recalling the inexplicable. A dozen different moles, a remarkable pork adobo, a procession of the hallmarks of classic Mexican cuisine issued from her kitchen. She cannot explain how she knew what to do.

And when fellow Puebla expatriates spoke longingly of *barbacoa*, her response was equally atavistic. She directed her young sons to dig a pit and to line it with cinder blocks, then she shooed them away. Foraging for the huge chunks of *encino* (white oak) wood, the broad maguey leaves to cover the meat, the metal grates from discarded ovens, the scrap metal for covering the pit—this she did alone. Then she moved through the two-day ritual of tending





4



5

Feeding the Fire

1 Tia Adelita's *bar-bacoa* pit is located behind her home in the San Gabriel Valley; it is a four-foot-by-three-foot-by-three-foot rectangle built on a poured concrete floor and lined with cinder blocks. A welder friend fashioned the two metal grills and heavy scrap-metal doors that cover the pit. Tia Adelita uses a quantity of *encino* (white oak) wood roughly equal to four times the weight of the lamb.

2 Tia Adelita starts her fire around midnight on Saturday. While the coals are burning, she makes the half-hour drive to the farm where she buys her lamb. She points at the one she intends to buy, and the rancher lassoes, slaughters, and butchers the 70-pound animal into eight large pieces, including the head.

3 Back at home, Tia Adelita breaks up the logs and spreads the coals in the bottom of her pit with a long-handled iron shovel.

4 She sets a 30-quart pot full of aromatics, chickpeas, tomatoes, and rice on the coals and adds five gallons of cold water.

5 She sets the grill on top of the pot and frames the pot with leaves she has harvested from the maguey plants that grow in her two-acre backyard and elsewhere locally.

6 She arranges the unseasoned pieces of lamb on the grill, over the

broth, which keeps the meat moist and flavorful as it cooks. Afterward, it will be served as a soup rich with the meat's drippings.

7 Tia Adelita uses more leaves to cover the lamb completely before closing the doors on the pit. The leaves help trap moisture to keep the meat from drying out as it slowly cooks.

8 She covers the doors of the *bar-bacoa* pit and lets the meat cook for five hours. Then, with the help of her children, she sets the tables and prepares the remainder of the meal. Inside the smoky pit, the lamb transforms into sweet, fall-off-the-bone meat.

9 When the lamb is done, Tia Adelita uses tongs to lift the cooked meat from the pit and place it in a rolling, insulated food chest.

10 Tia Adelita ladles the soup from its cooking pot to serving bowls.

11 As church lets out, and families arrive to take their seats for a traditional Sunday lunch, Tia Adelita cleaves, pulls, and portions the lamb on a cutting board in the kitchen she's constructed in her former carport.

12 Each person is served a steaming bowl of soup, with platters of pulled lamb, chunky guacamole, tomatillo salsa, and fresh corn tortillas. (For recipes, see page 96.)



12



A vendor makes *pollo asado* (grilled chicken) over a wood fire in East LA.

the fire as if she'd been pit-roasting lamb forever. Her *barbacoa* was the same as her father's; her siblings were a little spooked. She was gobsommed when the police arrived. "We lived in South Central LA then," she tells me. "The neighbors got scared when they saw smoke."

Word spread. The after-church Sunday feast is, after all, a tradition among the area's Mexican community. Families dash from their double-parked cars to purchase *pollo asado* (grilled chicken) from sidewalk entrepreneurs. But in the diocese of *barbacoa*, these curbside vendors are mere chapels, while Tia Adelita is high church. People now arrive at her house by the carload on Sundays for pulled lamb, tortillas, salsa, guacamole, and bowls of soup that are cooked beneath the meat in the pit, redolent with its juices and thick with chickpeas and rice.

After 20 years of selling *barbacoa* while working housecleaning jobs during the week, she was able to move to a nicer house farther east, in the Avocado Heights section of the San Gabriel Valley. Set back from a leafy boulevard, her home is a midcentury ranch with a lavishly landscaped front yard. But the United States ends at the rear of the house. Her car-

port has been turned into a kitchen, and the backyard is a two-acre patch of Puebla. The trailers and cottages her children and grandchildren occupy are perched in the rutted mud. A barn is home to ponies and goats. As morning light masters the sky, a rooster crows.

Tia Adelita unrolls carpet samples (her former husband and several sons run a carpet-installation business) and tucks them over the door on her pit. The alchemy is now up to the lamb she chose and helped to butcher ("It must have a black face. Do not ask why I know this, but I know," she says), the broth and beans she assembled, the fire she tended. As the miracle takes shape over the next five hours, Tia Adelita and her children will make guacamole and salsa, pat out fresh tortillas, set tables. By the time the church bells toll, the aromas of smoke and tender lamb, of soup and tortillas cooking, will perfume the air, and the carport will be an unbroken link in a history of meals that Pueblans say stretches back to antiquity.

But, first, Tia Adelita uses two lengths of crowbar to fashion a crucifix and lays it tenderly over the smoke-stained carpet.

"For the lamb," she says. "Now there is nothing more I can do. You plan; you do what your hands know to do. The rest is faith." 🐑

East LA Barbacoa

Cooks like Tia Adelita operate makeshift restaurants and street carts across eastern Los Angeles County. Below, a few locations that specialize in Mexico's wood-fired meats.

Barbacoa Actopan
3100 East Imperial Highway, Lynwood (310/764-5590)
Located in Lynwood's Plaza Mexico, this family-owned restaurant serves maguey leaf-wrapped lamb *barbacoa* on tortillas with smoky salsa and sides like lamb soup with chickpeas.

El Borrego de Oro 2403 Whittier Boulevard, Los Angeles (323/780-4213) The name of this casual restaurant translates as "the Golden Sheep," a reference to its specialty. Lamb and mutton *barbacoa* are

cooked and served in enchiladas, gorditas, and a dozen other ways.

El Hidalgo 10345 Laurel Canyon Boulevard, Pacoima (818/890-5524)
This modest restaurant serves Hidalgo-style food from central Mexico during the week but offers *barbacoa* in tacos with green salsa, chopped onion, and cilantro on the weekends. The meat is cooked in an above-ground, outdoor pit.

Lonchera "Candy" Truck Main Street between 23rd Street and Adams Street, Los Angeles From 7 A.M. until 3 P.M. on weekends, this food truck serves one thing only: *barbacoa de cabeza* tacos, filled with the tender, flavorful meat from the lamb's head.

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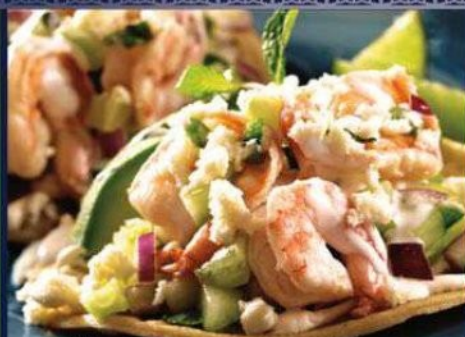
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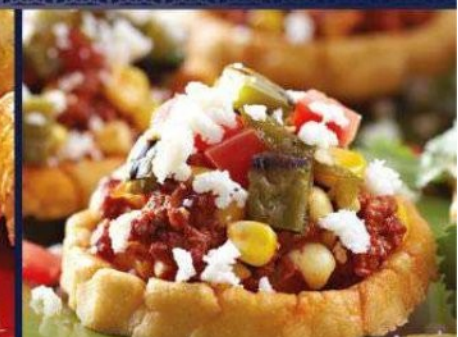
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Classic 'Cues

PRIME TIME

Prime rib usually means thick, juicy steaks or center-piece standing roasts, but at the 111-year-old Kreuz Market, in the Hill Country town of Lockhart, Texas, it forms the basis of some of the state's most sumptuous barbecue. Before refrigeration, pit-smoking was a means of preserving meat, but at Kreuz, the method has always been applied to even the choicest cuts. To this day, customers line up early in the morning to get their sliced-to-order prime rib just as it's coming off the pit, juicy and rare beneath its crunchy salt, pepper, and cayenne crust. One of our favorite riffs on Kreuz's classic dish comes from Hill Country Barbecue, a restaurant in New York City. There, pitmaster Charles Grund serves prime rib with a sauce made of peach preserves and spicy chipotle—a nod to Texas's famed fruit crop and to its Mexican influences. The condiment sparkles alongside that tender, smoke-scented meat. (See page 106 for a recipe.)



CANYONS



Chef Murcko's secret? No secret ingredients.

As Executive Chef of Canyons, an all-season resort in Park City, Utah, John Murcko works closely with local farmers to find the kind of seasonal, organic ingredients that allow him to create his uniquely uncomplicated dishes. Every Canyons restaurant bears Murcko's mark, and with three signature restaurants only 35 minutes from the Salt Lake International airport, the mountains may not be the most memorable part of your vacation.

Park City, UT • Zagat Rated • Voted Best Chef in Utah



SWEET AND STICKY

Barbecue cooks in St. Louis have developed a style of cooking pork that's entirely their own: Spareribs and pork steaks are grilled over an open fire to develop a nice char, then they're placed in a pan of sweet, spicy sauce and simmered on the grill until sticky and fall-apart tender. The beauty of this method is that none of the flavor is lost: As the meat braises in the rich sauce, the liquid reduces and caramelizes, melding with the juices from the meat. We developed a take on this technique that can be done entirely in the oven. Our version calls for country-style ribs, a delectable cut from near the shoulder blade that's marbled with fat but plenty meaty. After a sear in a hot skillet, the ribs are nestled in a pan with the sauce, then braised to tenderness in the oven. (See page 108 for a recipe.)



FIRE BIRD

Back in 1925, railway worker Big Bob Gibson dug a pit in his backyard in Decatur, Alabama, nailed a plank-oak serving table to a sycamore tree, and started smoking barbecue for friends, co-workers, and passersby. One of Big Bob's specialties was hickory-smoked chicken, for which he devised a tangy, mayonnaise-based white sauce spiked with horseradish, vinegar, and cayenne that proved wildly popular, eventually spreading to barbecue joints throughout the region. Today, at Decatur's two Big Bob Gibson Bar-B-Q restaurants, a fourth generation of Gibsons oversees the brick-lined pits where butterflied chickens are smoked until juicy and browned. After that, they're dunked in the white sauce and served dripping with it. For our version of Big Bob's chicken sandwich, we baste the meat with the signature sauce during the smoking process, which adds another layer of flavor, then serve the meat, pulled away from the bone, on a soft, sesame seed bun with pickle chips and another dollop of that fine substance. (See page 96 for a recipe.)



SURF AND TURF

Proving that barbecue is a technique that works as well for seafood as it does for meat and poultry, chef and cookbook author Elizabeth Karmel wraps whole, fresh rainbow trout in strips of bacon and smokes it to beautiful effect. The bacon bastes and flavors the fish while it cooks, keeping it from sticking to the grill, while cooking the trout with the head and tail on maximizes moisture and flavor. Inspired by a recipe in Karmel's book *Taming the Flame* (Wiley Publishing, 2005), we stuffed the cavity of the trout with fresh sprigs of tarragon, which yields fragrant, almost lemony, flesh. For cooks who lack outdoor space for barbecuing, this is the perfect recipe: The trout fit neatly into a stove-top smoker and emerge, around 15 minutes later, ready to eat. (See page 96 for a recipe.)

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HOLD THE SAUCE

Memphis, Tennessee, is home to scores of places where pork is smoked and doused in a molasses-rich tomato-based sauce. But saucy, smoky barbecue isn't the only kind that finds favor in this city. At the Rendezvous, a famous restaurant downtown, charcoal-grilled pork spareribs are covered in a dry rub with a decidedly Greek accent. The rub was developed in the 1950s by Rendezvous founder Charles Vergos, a second-generation Greek-American who basted ribs in a vinegar sauce and coated them in a mixture of herbs—thyme, oregano, marjoram—along with cayenne and paprika. In our version, the coating is massaged into the ribs an hour before cooking, to allow the meat to soak up the flavors. The racks, sweetened by a basting of apple juice, develop a delicious bark in the smoker that gives way to succulent meat. (See page 106 for a recipe.)



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1 oz. Patrón Silver
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Fresh pomegranate juice
Lemon squeeze

Pour Patrón Silver and Patrón Citrónge over ice. Add fresh pomegranate juice to taste. Finish with a squeeze of lemon. Garnish with an orange twist.

PATRÓN GRAPEFRUIT

1 oz. Patrón Silver
1/4 oz. Patrón Citrónge
Fresh grapefruit juice
Splash of club soda

Pour Patrón Silver and Patrón Citrónge over ice. Add fresh grapefruit juice. Top off with a splash of club soda. Garnish with grapefruit peel and lime.

PATRÓN PINEAPPLE

1 oz. Patrón Silver
1/4 oz. Patrón Citrónge
Fresh pineapple juice
Lime squeeze

Pour Patrón Silver and Patrón Citrónge over ice. Add fresh pineapple juice. Finish with a squeeze of lime. Garnish with a slice of lime.

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South Side Style

**Chicago's distinctive
barbecue traveled
north with the blues
By Michael Stern**

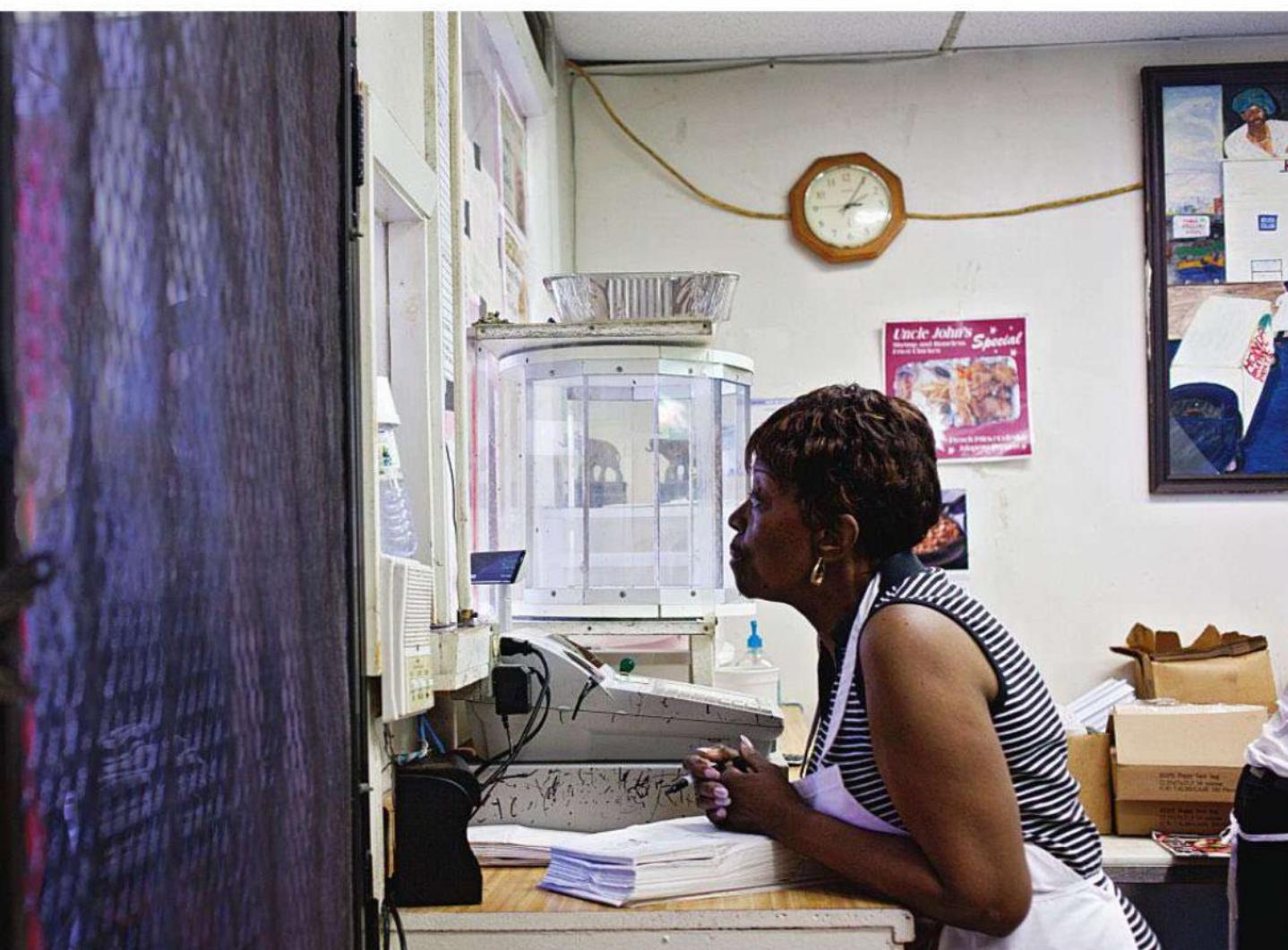
Above: smoky hot links and Chicago-style rib tips (see page 106 for recipe) at Uncle John BBQ on Chicago's South Side; top right: an employee tends to the ribs in the aquarium smoker at Barbara Ann's BBQ; bottom right: Shirley Sevier takes an order through the window at Uncle John BBQ.



Gas was 29 cents a gallon and I stood on the bench seat to see over the dashboard when I first hit the road to find good eats. My father was a traveling salesman who covered the Midwest in a trophy blue Chevrolet Styleline Business Coupe, and if school was out, I was able to join him. Harry Stern was no *bec fin*, but he rejoiced in ferreting out such *goût de terroir* as smoked walleye, Sheboygan bratwurst, and Maytag blue cheese. I relished trips close to home in Chicago, where, at the end of a day on the South Side, we donned our casual, barbecue-eating duds and got messy with big racks of smoked ribs and the rugged pork sausages Chicagoans call hot links.

I was rapt, gazing into the aquarium smokers, so named because their tempered glass walls show the meat as it slow-cooks. Aquariums became the Chicago way of smoking in the early 1950s, when the Lemons brothers opened the definitive Lem's. It was they who popularized separating a rack of spareribs into ribs and tips. The former are easy to eat; the latter demand tooth-and-tongue work and offer maximum flavor. Rib tips, like aquariums, have become a signature of Chicago barbecue.

Unlike Carolina's pig pickings and the beef smoke pits that began as annexes of butcher shops in central Texas, Chicago's barbecue started elsewhere. With the blues, it traveled up the Mississippi to neighborhoods where African-Americans found jobs and community. And like the blues, it originally was rural but »





« developed a thundering urban personality. What electrical amplification did for the music, sauce did for the barbecue. With its main tributaries being Mississippi, Memphis, and eastern Arkansas—places where sauce matters—South Side barbecue earned its chops with sauce that is thick, sweet, hot, and as devastating as Junior Wells' harmonica riffs in “Lawdy! Lawdy!” In Chicago's great parlors, sauce is as important as the meat itself. Hence, the white bread slices on every plate—what better way to sop up every last drop? »

4 South Side Gems

Uncle John BBQ
337 East 69th Street
(773/892-1233) Hot links, spiced with sage, cayenne, and pepper, are smoked by pitman Mack Sevier over elm, oak, and mulberry.

Exsenator's Bar-B-Que 3349 West 159th Street, Markham
(708/333-1211) Hickory-smoked ribs, hot links, and chicken come with fries and two slices of white bread for sopping up the sweet and tangy house-made sauce.

Lem's Bar-B-Q House 311 East 75th Street (773/994-2428) At this 57-year-old South Side institution, pitmaster James Lemons cooks barbecue hot and close to the flame in a see-through aquarium smoker.

Barbara Ann's BBQ 7617 South Cottage Grove Avenue
(773/651-5300) The pit team at Barbara Ann's dishes out rib tips, spareribs, and hot links slathered with tomatoey mild or spicy house-made sauces.

Lem's Bar-B-Q House, a South Side, Chicago, favorite since 1954

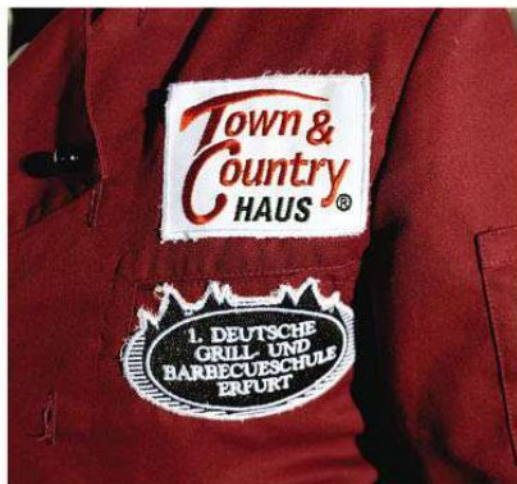
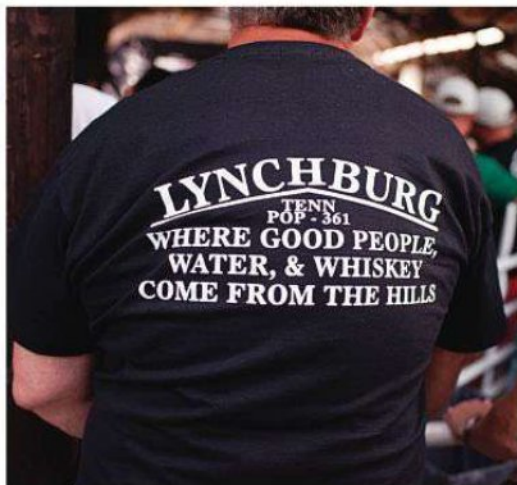
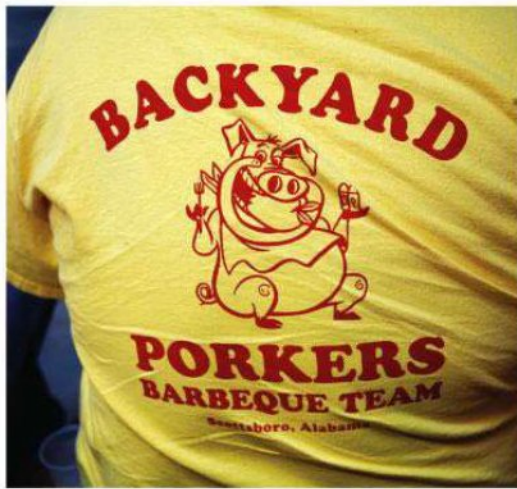


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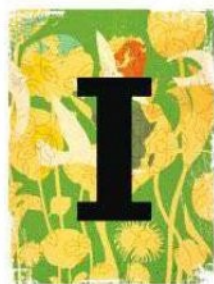


BREWERY
OMMEGANG
COOPERSTOWN N.Y.



The Winner's Circle

Welcome to the world of competition barbecue, a sport, an obsession, and a whole way of life for a growing number of cooks **By Dana Bowen**



It's 11 A.M. and eerily quiet. Here, in the grassy holler behind Main Street in Lynchburg, Tennessee, 76 cooking teams from 16 countries have set up camp to compete in the Super Bowl of smoked meat: the 22nd Annual Jack Daniel's World Championship Invitational Barbecue, known to those on the competition barbecue

circuit simply as "the Jack." Their RVs and tents are lined up in neat rows, forming a city the size of a few football fields that sits under a fragrant cloud of wood smoke. Last night, people walked around ogling each other's cookers and greeting old friends with backslaps and beers. There was a party at the Canadian team's tent, draped in maple leaf banners; a cook from an Austrian team wearing a cowboy hat passed around a bottle of schnapps. But this morning, everyone has their eyes on the prize: \$5,000 in cash. And the judging is about to begin.

At the camp of Cool Smoke, a team from

At the 22nd Annual Jack Daniel's World Championship Invitational Barbecue, team members proudly display their logos on T-shirts.

Richmond, Virginia, no one says a word. No one except chief cook George "Tuffy" Stone, a wiry 47-year-old who is standing in the kitchen of his Forest River motor home, singing the Oscar Mayer bologna jingle at the top of his lungs. He focuses his nervous energy on a tray of smoked chicken thighs, carefully dipping each one into a bowl of homemade sauce sweetened with Virginia honey, then darts outside to his smoker to finish cooking the meat.

"If you don't have bite-through skin, you don't have a chance of getting into the Top 10," Stone says. It's for that reason he spent one and a half hours last night removing the thigh skin and meticulously scraping away flabby fat from its underside before stretching the skin back over the meat. Now he opens the grill to reveal

the most beautiful thighs you've ever seen: perfectly rectangular and burnished to a glossy mahogany. You bite in and the skin shatters, giving way to succulent, smoke-tinged meat.

Hang around barbecue competitions—any of the hundreds that happen nationwide throughout the year—and you'll pick up plenty of tips. There's no better place to learn what you should be injecting your pork shoulders with (peach or apple juice), marinating your chicken with (Newman's Own Italian salad dressing is a favorite on the circuit), or how you should be cooking your ribs (with the 3-2-1 method; see page 108 for a recipe). You'll also be well-fed: Walk around, and teams hand out brisket slices and ribs. But competition barbecue is about more than perfecting your cooking techniques or scoring free food—it's about stepping into a growing subculture, one that revolves around a passion for slow-smoked meat.

"Barbecue is not a solitary pursuit—it's a lifestyle," says Carolyn Wells, executive director of the Kansas City Barbecue Society, competition barbecue's main governing body. A tall woman with a commanding voice, she's at the judges' tent helping to pass out score sheets to the 75

Criteria of 'Cue

KCBS representatives train judges—at one-day classes held around the country (see “The Pantry,” page 132)—to objectively assess the meat’s preparation. Rating of the contests’ four main types of meat—pork ribs, pork shoulder, beef brisket, and chicken—is on a scale of one to nine, in the following three categories:

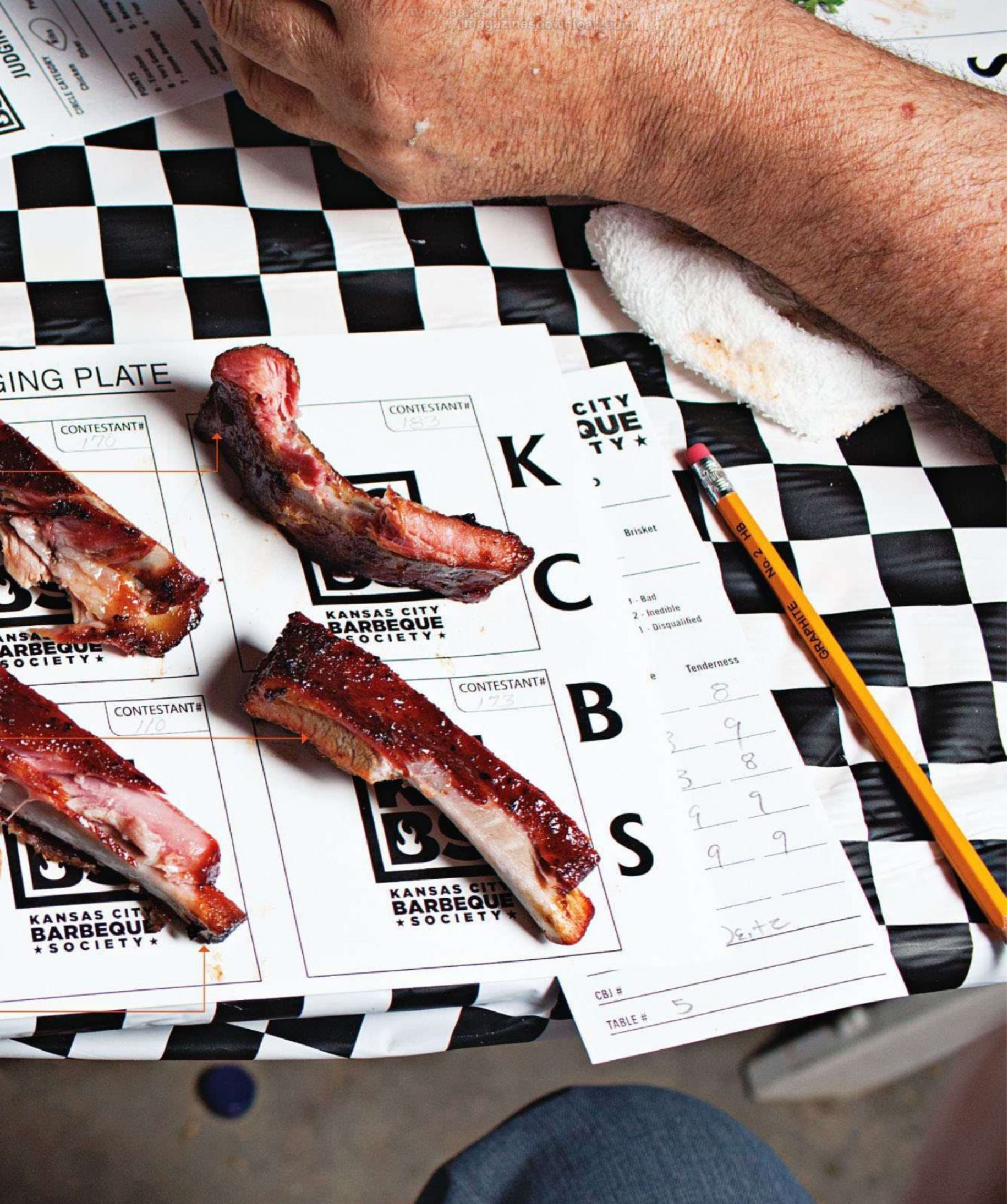
Appearance A winning rib looks like this one: neatly sliced, with compact meat and no excess sauce. Chicken may be presented with or without skin. Pork shoulder can be sliced, chopped, or pulled, as can brisket. Pooled sauce and prohibited garnishes (red leaf lettuce, anything in the cabbage family) are grounds for disqualification.

Taste In the case of ribs, the sauce, spice rub, and smoke shouldn’t overpower the meat. A perfectly cooked rib, like this one, will retain its porky flavor. The same goes for all the meats: Seasonings that are too sweet, fruity, or spicy tend to score lower.

Tenderness A rib like the one pictured will yield to the bite but won’t fall apart. Fall-apart ribs are overcooked; tough ones are undercooked. Pulled pork should be tender, not mushy, and the presence of flavorful outer skin usually results in high scores. In the chicken category, most competitors cook thighs because they don’t easily dry out. Properly cooked brisket maintains a firm, moist texture without falling apart.
—Dana Bowen

TODD COLEMAN





JUDGING PLATE

CONTESTANT#
170



CONTESTANT#
110

CONTESTANT#
183



CONTESTANT#
173

CITY
QUE
TY

Brisket

- 1 - Bad
- 2 - Inedible
- 1 - Disqualified

Tenderness

8
9
8
9
9

20.12

CBI #

TABLE #

5

people who will be rating today's chicken, pork ribs, pork shoulder, and brisket (see "Criteria of 'Cue," page 88). "I haven't seen you since Memphis!" a big man in a sauce-splattered apron says, giving her a bear hug.

Carolyn and her late husband, Gary, founded KCBS in 1986 with 35 friends as a way of creating more contests, and thus more excuses to get together and grill. The organization, which operates as a nonprofit dedicated to "celebrating, preserving, and promoting barbecue as a sport, an art form, and a culinary technique," now has 14,000 members, has trained close to 20,000 judges, and oversees 400 competitions a year. Repeat winners decorate their camps with banners from corporate sponsors like Duraflame and Weber, and circuit legends—like Paul Kirk, winner of seven world championships, and Myron Mixon, who has taken home 1,700 trophies—have become bona fide celebrities, with cookbooks and television shows. And the purses are growing: Last year, KCBS-sanctioned contests doled out \$2.5 million, and Sam's Club, an official sponsor, recently announced an event with a game-changing total of \$400,000 in prizes. "It's gone big-time," Wells says. "I don't want to say NASCAR status yet, but we're on this

America's Best BBQ Competitions

American Royal
September 29–October 2, 2011;
Kansas City, Missouri (816/221-9800; americanroyal.com) Each year in Kansas City, over 500 teams compete in two divisions—the invitational (for state champions) and the open (for everyone else)—in barbecue's largest competition.

Jack Daniel's World Championship Invitational Barbecue
October 22–23, 2011;
Lynchburg, Tennessee (931/759-6332; jackdaniels.com) Teams from around the globe come to the home of the Jack Daniel's distillery to vie for the title of Grand Champion.

Memphis in May World Championship Barbecue Cooking Contest
May 17–19, 2012;

Memphis, Tennessee (901/525 4611; memphisinmay.org) Over three days along the banks of the Mississippi River, hundreds of teams compete for more than \$110,000 in prizes.

Safeway National Barbecue Battle
June 25–26, 2012.
Pennsylvania Avenue, Washington, DC (202/828-3099; bbqdc.com) This festival is the only event that shuts down Pennsylvania Avenue, with 150,000 visitors sampling barbecue and taking in live music.

Sam's Club National BBQ Tour October 14–15 (www3.samsclub.com/meals/bbq) From April to October, teams will compete in more than 20 contests held in Sam's Club parking lots nationwide for a shot at \$400,000 in prizes.

trajectory of critical mass and big money."

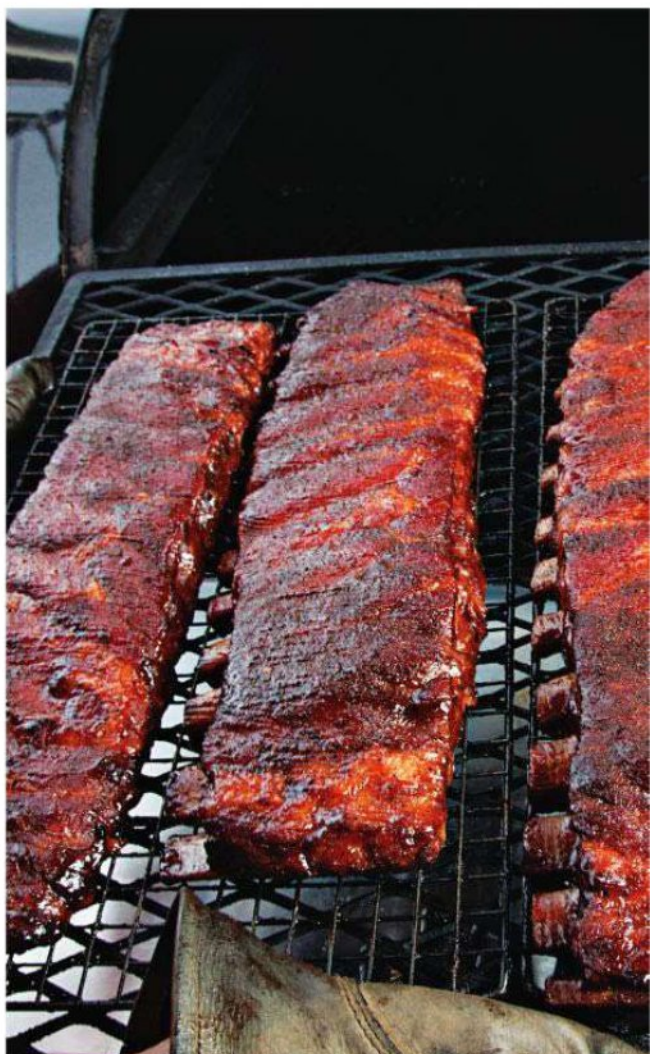
One reason competition barbecue has grown so big so fast is that virtually anyone with a grill and gumption can play. Most competitors at the Jack are barbecue-obsessed home cooks; during the week they're engineers, farmers, cops. Some are professional chefs. Stone falls into the latter camp; he runs a catering company in Richmond and got into competition barbecue in 2004 when he started to feel disconnected from cooking. He bought himself a smoker and began experimenting with big cuts. At his first contest, he took home second place in pork; before long he was traveling to competitions and e-mailing about barbecue with people he met on the road. Now he has 100,000 barbecue miles on that motor home; a lipstick red custom pit he refers to as "the Grillvette"; and some serious wins under his belt. Last year, he opened a barbecue restaurant called Q in the suburbs of Richmond.

Like everyone at the Jack, Stone got here by winning a regional championship; this is the fourth time he's qualified in six years. Folks who compete as often as Stone (who travels to between 15 and 20 contests annually) know how to cater to the judges, and that's what he's doing as he arranges his best-looking thighs in a Styrofoam entry box carpeted with chopped parsley. "Four minutes to turn-in," his father says calmly. Stone wraps the box in a quilted cozy his friend made for this purpose and sends his dad running to the judges' tent.

Then it's on to ribs, to complete the process of smoking, rubbing, spritzing with juice, and saucing that started the night before and has ended with tender, gorgeous racks. For every three ribs, Stone sacrifices the middle one, slicing it next to the bone so the surrounding two are meatier. "This is one-bite food," he says. "I have just one chance to get the judges to love it."

By the time the Cool Smoke team has turned in all its boxes, everyone's red-faced and exhausted. They collapse into folding chairs and feast on the leftovers. At the end of the day, the team will take home third place for chicken and seventh place for brisket—nothing to sneeze at considering the caliber of this competition. "I can't complain," Stone says as he packs up his motor home, putting away all his grill tools and ingredients in plastic boxes. "I'm already thinking about the next contest."

Clockwise from top left: a team from Poland; pork shoulder from Brett Schreyer of the Montana-based UpNSmokin team; Schreyer spritzing chicken with apple juice; George "Tuffy" Stone's competition spareribs (see page 98 for recipes).







Vencil Mares, owner of Taylor Cafe in Taylor, Texas, relaxes behind the bar of the restaurant.

Zen and the Art of BBQ

Enough with the reviews and rankings. This Texan is ready to kick back and enjoy
By Robb Walsh



My favorite table at Martin's Barbecue in Bryan, Texas, has an intriguing pattern on top. The original Formica was ersatz wood grain, but decades of tile-dragging domino players wore a brown-and-ivory double oval in the middle. When I placed an order of smoked brisket and pork ribs, pickles, and onions on the table

recently, it looked like a barbecue mandala.

Since I left the *Houston Press*, after 10 years of restaurant reviewing, I'm seeing things differently; barbecue is a lot more enjoyable without ratings or rankings to fret over. I do less waxing eloquent about the way oak-smoked central Texas beef seasoned with austere Teutonic salt and pepper compares with the Tejano bravado of chili powder-rubbed borderland goat smoked on mesquite. Unless I have a freelance gig that pays by the word, my new mantra is, "It's all good."

And without the strictures of the critic's anonymity, I can banter all I want with the guys who tend the pits. At Martin's, that's third-generation owner Steve Kapchinskier. His grandfather Martin Kapchinskier bought

this site, in southeast central Texas, in 1924 and built that most beloved of Texas retail operations: a combination gas station, barbecue stand, and convenience store. They don't sell gas or groceries anymore, just barbecue, but the social part of the business lingers on. There's always someone hanging out with Steve in the pit room. To get there, you walk a path worn through several layers of vinyl flooring to the bare concrete underneath.

Martin's doesn't turn up much on Best Texas Barbecue lists; the quality of the barbecue is rated "average" by the websites. Of course, average is pretty damn good in this neck of the woods—moist and smoky brisket, pork ribs crisp on the outside and tender at the bone. Still, I'm not sure why I love joints

like Martin's so much. Is it the matter-of-fact cultural preservation, the glimpse of a disappearing Texas, that I find so compelling?

I contemplated this last week in the parking lot of Lev's Paint & Body on 90A, just southwest of Houston in the town of Richmond. Under a pecan tree beside the parking lot is where the Plantation Barbecue trailer sets up. The Garcia family has operated it for 22 years. On this morning, Rose Garcia scrambled eggs while her husband, Lolo, sliced brisket. "I smell like smoke all the time," Lolo said. "Sometimes I go to the store and the cashier puts my money up to his face and sniffs it. He says, 'Your money smells so good!'"

As I was eating a sublime smoked brisket, scrambled egg, and pico de gallo taco at this little-known Tex-Mex barbecue trailer, it dawned on me that Top 10 lists, ratings, and the rest are, as the Buddhists might say, illusion. There is no best barbecue, any more than there is a best symphony or a best painting.

ROBB WALSH is the author of *Legends of Texas Barbecue Cookbook* (Chronicle Books, 2002).



From top: a view to the pit, and owner Steve Kapchinskie, at Martin's Barbecue; sausage rings, beef brisket, pork loin, and beef spare-ribs at Smitty's Market (for recipes, see page 96); the cash register at Taylor Cafe



And in Texas, where this way of eating has long been part of everyday life, as soon as you forget about scorekeeping, you become open to barbecue as culture, art form, and spiritual pursuit.

Some days, the sausage at Smitty's Market in Lockhart, 25 miles south of Austin, is so wet that it squirts when you cut it, and sometimes, late in the day, it gets dry. So what? If you eat at the wooden counter along the wall outside, you can feel the indentations where generations of customers cut their meat and see where the knives on chains once hung. Some say they were kept on chains to prevent theft; others say it was to prevent knife fights.

At Taylor Cafe, in the central Texas town of Taylor, Vencil Mares broke up lots of knife fights after he opened the place, in 1948. "I'd just gotten back from the landing at Normandy. I wasn't afraid of getting in between a couple cotton pickers with steak knives," he said. Mares never got around to installing an air conditioner, so it gets toasty in July. He never bothered to get rid of the separate doors for different races, either. Times have changed here, too, but the past is still palpable.

When he checks the pit, Mares uses a walker to get there. It's amazing to watch an 87-year-old guy slinging ribs and briskets around with a barbecue fork. The brisket is decent and the sausage is great, but that's not why people stop by. A Tejano guy drinking beer at the bar told me he started coming here with his grandfather, and now he brings his son.

At famous barbecue joints, humble gas station stands, and roadside trailers, the stream of humanity that comes to eat never stops flowing. When you lean on the counter and order lunch, your clothes pick up the smell of smoke, and you become part of the continuum. 

4 Texas Favorites

Plantation Barbecue 514 Highway 90A, Richmond (281/617-8600) Some of the tastiest Tex-Mex-style barbecue around Houston—beef brisket and scrambled egg tacos; smoked chicken breast with pico de gallo—is served by the Garcia family out of their take-out trailer.

Martin's Barbecue 3404 South College Avenue, Bryan (979/822-2031) This gas station turned barbecue joint has a loyal following for its pit-smoked brisket

and pork ribs.

Smitty's Market 208 South Commerce Street, Lockhart (512/398-9344; smittysmarket.com) This central Texas landmark is beloved for its superlative prime rib, brisket, pork ribs, and ring sausages.

Taylor Cafe 101 North Main Street, Taylor (512/352-8475) Vencil Mares' barbecue joint doubles as a community center for locals. Don't miss his super-seasoned sausage and smoky brisket.

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MAINS

Alabama-Style Chicken Sandwiches With White Sauce

SERVES 8

What distinguishes this dish, pictured on page 77, is a creamy sauce that bastes and dresses the chicken.

- 2 cups mayonnaise
- ½ cup prepared horseradish
- ¼ cup apple cider vinegar
- 2 tbsp. sugar
- 4 tsp. kosher salt, plus more to taste
- 1 tbsp. ground black pepper, plus more to taste
- ½ tsp. cayenne
- 2 ¼ tsp. sweet paprika
- 1 ½ tsp. garlic powder
- ¾ tsp. celery seeds
- ¼ tsp. ground cumin
- ¼ tsp. ground coriander
- 1 4-lb. chicken, spatchcocked (see page 99) or quartered
- 8 white hamburger buns
- Dill pickle chips, for serving

1 In a bowl, whisk together mayonnaise, horseradish, vinegar, sugar, 3 tsp. salt, 1½ tsp. pepper, and cayenne. Place half sauce in another bowl; set one aside for basting and one for serving. Mix remaining salt and pepper with paprika, garlic powder, celery seeds, cumin, and coriander in a bowl; set rub aside.

2 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using hickory wood chunks or chips (see page 100). Season chicken with the rub mixture, and place it, skin side up, on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once and basting chicken with sauce every 20 minutes, until a thermometer inserted in the thigh (not touching the bone) reads 175°, about 1½ hours. Remove chicken from grill; let rest, covered loosely with foil, for 10 minutes.

3 Shred the chicken meat with forks and discard bones and skin. Divide chicken among buns and top with remaining sauce and pickle chips.

Baby Back Ribs With Sweet and Sticky Sauce

SERVES 4–6

These ribs, pictured on page 64, are based on ones served at the Smoke-stack restaurant in Kansas City.

FOR THE RUB:

- ½ cup sweet paprika
- ½ cup onion powder
- ¼ cup ground black pepper
- 3 tbsp. celery seeds
- 3 tbsp. dry mustard powder
- 3 tbsp. kosher salt
- 2 tbsp. chili powder
- 2 racks baby back pork ribs (about 2 lb. each)

FOR THE SAUCE:

- 3 cups canned whole, peeled tomatoes
- 2 cups sugar
- 1 cup honey
- ½ cup apple cider vinegar
- ¼ cup molasses
- 3 tbsp. fresh lemon juice
- 2 tbsp. dark brown sugar
- 2 tbsp. Worcestershire sauce
- 2 tsp. soy sauce
- 1 ½ tsp. kosher salt
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. Tabasco hot sauce
- ½ tsp. ground black pepper
- ¼ tsp. ground cloves

1 To make rub, mix paprika, onion powder, pepper, salt, mustard, celery, and chili powder in a bowl. Rub the mixture all over the ribs. Let sit at room temperature for 1 hour.

2 Meanwhile, make the sauce: Puree tomatoes in a blender; strain into a 4-qt. saucepan. Whisk in sugar, honey, vinegar, molasses, lemon juice, brown sugar, Worcestershire, soy sauce, salt, garlic and onion powders, Tabasco, pepper, and cloves, and heat over medium-high heat. Cook, stirring, until thickened, about 10 minutes. Set sauce aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak wood chunks or chips (see page 100). Place ribs, meat side up, on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once and basting with sauce, occasionally, during the last 45 minutes of cooking, until the tip of a small knife slips easily in and out of the meat, 2–4 hours. Serve with remaining sauce on the side.

Bacon-Wrapped Smoked Trout With Tarragon

SERVES 2

This trout dish, pictured on page 78, turns smoky and succulent in a stove-top smoker.

- 12 slices bacon

- 2 whole rainbow trout (about 1 lb. each), cleaned
- 2 tbsp. olive oil
- Kosher salt and freshly ground black pepper, to taste
- 6 sprigs tarragon

1 Heat oven to 375°. Place bacon on a rimmed baking sheet, and bake until half-cooked, about 10 minutes. Remove from oven, and let cool. Brush inside and outside of each trout with 1 tbsp. oil, season with salt and pepper, and stuff with 3 sprigs tarragon each; set aside. Arrange 6 bacon slices, overlapping slightly, on a cutting board parallel to you. Place 1 trout over middle of bacon perpendicular to you, and wrap trout in bacon, arranging it seam side down on the rack of a stove-top smoker (see page 104). Repeat with remaining bacon and trout.

2 Prepare stove-top smoker according to manufacturer's instructions, using apple or pecan wood shavings (see page 104); place rack with trout inside. Smoke until fish is cooked through, about 15 minutes. Heat broiler to high and arrange a rack 4" from broiler element. Transfer trout on smoker rack to a baking sheet and place under broiler; cook until bacon is crisp, about 2 minutes.

Barbacoa

(Chile-Rubbed Smoked Lamb)

SERVES 8–10

Lamb shoulder is the ideal cut for this Pueblan-style barbecue, pictured on page 70. We love this version, which is adapted from Steven Raichlen's *The Barbecue Bible* (Workman, 1998), and is served with a refreshing tomatillo salsa.

- ¼ cup distilled white vinegar
- 1 tsp. kosher salt, plus more to taste
- ½ tsp. dried oregano
- ½ tsp. ground cinnamon
- 6 dried guajillo or chipotle chiles, stemmed and seeded
- 5 cloves garlic, chopped
- 2 whole cloves
- 2 whole allspice berries
- ¼ medium yellow onion, roughly chopped
- 1 8–10-lb. square-cut, bone-in lamb shoulder
- Freshly ground black pepper, to taste

FOR THE TOMATILLO SALSA:

- 1½ lb. tomatillos, husked and rinsed
- 4 cloves garlic
- 2 medium yellow onions, quartered

- 2 jalapeños, stemmed
- 1 tsp. sugar
- 1 bunch cilantro, stemmed
- Kosher salt and freshly ground black pepper, to taste

1 Puree vinegar, salt, oregano, cinnamon, chiles, garlic, cloves, allspice, and onion in a blender. Season lamb with salt and pepper on a baking sheet, and rub all over with the chile puree. Let sit at room temperature or refrigerate overnight.

2 Meanwhile, make the tomatillo salsa: Place tomatillos, garlic, onions, and jalapeños in a 4-qt. saucepan and cover with water by 1". Bring to a boil over high heat; cook until slightly soft, about 5 minutes. Drain vegetables; reserve 1 cup cooking liquid. Puree boiled vegetables, reserved liquid, sugar, cilantro, salt and pepper in a blender. Set salsa aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak wood chunks or chips (see page 100). Place lamb, fat side up, on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook until a thermometer inserted in the meat reads 190°, 4–6 hours. Shred lamb, discard bone, and serve with salsa and warm corn tortillas.

Barbecued Beef Brisket

SERVES 8

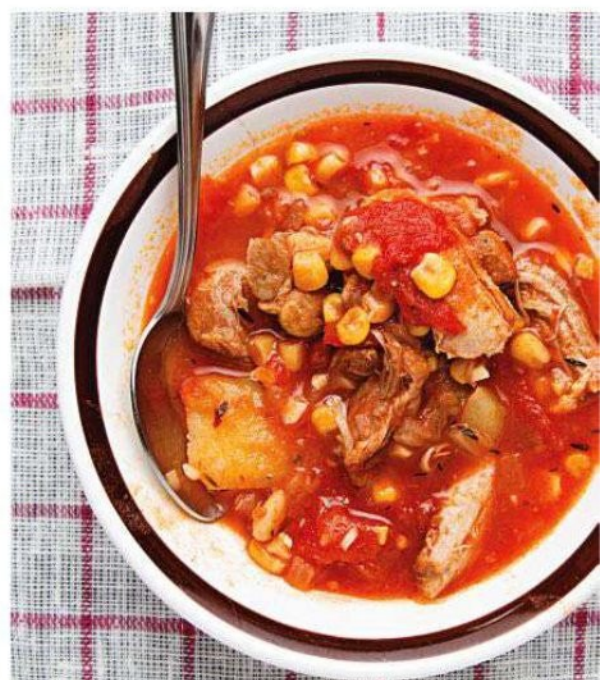
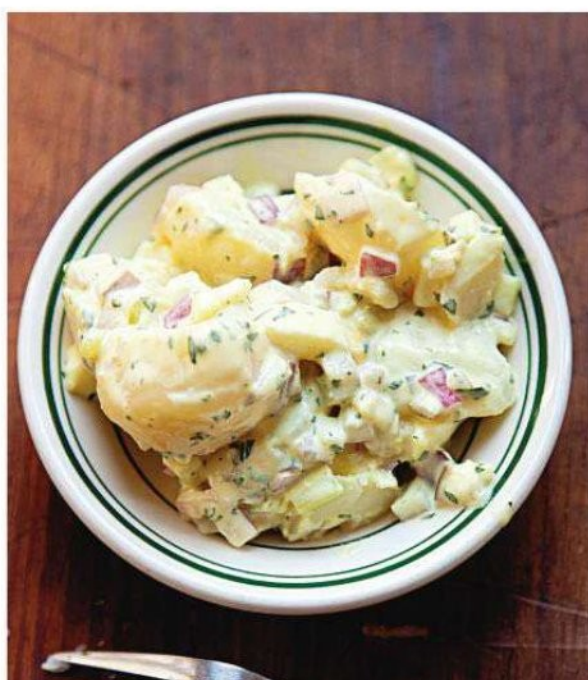
The rub on this classic Texas beef brisket, pictured on page 94, forms a flavorful crust on its exterior.

- ¾ cup kosher salt
- ½ cup ground black pepper
- ¼ cup garlic powder
- 2 tbsp. chili powder
- 1 tbsp. cayenne
- 1 8–10-lb. beef brisket
- 1 cup apple juice

1 Mix together salt, pepper, garlic, chili powder, and cayenne. Rub brisket with spice mixture. Let sit at room temperature for 1 hour.

2 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using pecan, mesquite, or

Facing page, classic barbecue side dishes and desserts. Top row, from left: barbecue spaghetti; peanut butter pie; cheesy corn casserole. Middle row: Tennessee-style mustard coleslaw; cucumber salad; baked beans. Bottom row: watermelon rind pickles; potato salad; Brunswick stew



oak wood chunks or chips (see page 100). Place brisket, fat side up, on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook until a thermometer inserted in meat reads 160°, about 6 hours.

3 Remove brisket from grill, place on two large stacked sheets of foil; fold up edges. Pour in juice; wrap foil packet to enclose brisket and return to grill grate. Cook until a thermometer inserted in the thickest portion reads 190°, about 2 hours.

Barbecued Pork Loin

SERVES 8–10

Brining this pork loin, pictured on page 94, keeps it moist throughout the long smoking process.

- $\frac{3}{4}$ cup honey
- $\frac{1}{2}$ cup plus 1 tbsp. kosher salt
- 2 tbsp. Tabasco hot sauce
- 1 tbsp. plus $\frac{1}{2}$ tsp. ground black pepper
- 1 4–6-lb. piece boneless pork loin
- 1 tbsp. paprika
- 2 tsp. cayenne
- $\frac{1}{2}$ tsp. garlic powder
- $\frac{1}{2}$ tsp. onion powder
- $\frac{1}{2}$ tsp. sugar
- 3 cloves garlic, finely chopped
- 6 tbsp. apple juice

1 In a 6-qt. nonreactive pot, whisk together honey, $\frac{1}{2}$ cup salt, Tabasco, 1 tbsp. pepper, and 8 cups hot water; let cool. Add pork loin and chill, covered, for up to 8 hours or overnight. Meanwhile, combine remaining salt and pepper with paprika, cayenne, sugar, garlic powder, onion, and chopped garlic in a bowl; set aside. Place apple juice in a bowl and draw it into a kitchen syringe; set aside.

2 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak, pecan, or mesquite wood chunks or chips (see page 100). Remove pork from brine and pat dry with paper towels; rub spice mixture all over pork and inject apple juice into pork in several places. Place loin on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook until a thermometer inserted into the thickest portion reads 160°, 2–3 hours. Let pork rest for 15 minutes before slicing.

Brett Schreyer's Competition Pulled Pork

SERVES 12

This pork shoulder, pictured on page 94, from Brett Schreyer and his Montana-based barbecue team, UpNSmokin, is served with a sweet chile-spiked sauce.

FOR THE RUB AND INJECTION:

- $\frac{1}{2}$ cup light brown sugar
- $\frac{1}{4}$ cup paprika
- 2 tbsp. chili powder
- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- 1 tbsp. kosher salt
- 1 tbsp. ground black pepper
- 1 tsp. ground white pepper
- 1 tsp. cayenne
- $\frac{1}{2}$ cups apple juice
- $\frac{1}{2}$ cups peach juice or nectar
- 1 tbsp. mild hot sauce
- 1 bone-in, skinless pork shoulder (8–9 lb.)

FOR THE SAUCE:

- 4 cups apple cider vinegar
- $2\frac{1}{4}$ cups ketchup
- $\frac{1}{3}$ cup dark brown sugar
- 2 tbsp. crushed red chile flakes
- 2 tbsp. kosher salt
- 1 tbsp. ground black pepper
- 1 tbsp. chipotle chile powder

1 Make rub and injection: Mix sugar, paprika, chili, garlic, and onion powders, salt, both peppers, and cayenne in a bowl to make a spice rub. Whisk together $\frac{1}{4}$ cup of the rub in a bowl with 1 cup juice, 1 cup nectar, and hot sauce. Place shoulder on a baking sheet, draw injection mixture into a kitchen syringe, and inject into shoulder in several places. Massage the remaining spice rub onto the pork; let sit at room temperature for 1 hour. Pour remaining apple juice and peach nectar into a spray bottle; set aside.

2 Meanwhile, make the sauce: In a 4-qt. saucepan, whisk together vinegar, ketchup, sugar, chile flakes, salt, pepper, and chile powder; bring to a simmer over medium-high heat. Cook, stirring, until thickened, about 15 minutes. Set sauce aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using apple wood chunks or chips (see page 100). Place shoulder, fat side down, on grill grate. Maintaining a temperature of 225°–275° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, spraying with the juices, occasionally, until a thermometer inserted in the thickest portion reads 190°, 6–8 hours. Let

pork rest for 10 minutes. Shred pork; serve with sauce on the side.

Burnt Ends

SERVES 10–12

This recipe for sauce-simmered pieces of brisket, pictured on page 62, is adapted from Arthur Bryant's, a Kansas City barbecue institution.

FOR THE RUB:

- 1 cup light brown sugar
- $\frac{1}{2}$ cup paprika
- 3 tbsp. kosher salt
- 3 tbsp. ground black pepper
- 2 tbsp. chili powder
- 2 tbsp. garlic powder
- 2 tbsp. onion powder
- 1 tsp. cayenne
- 1 4-lb. flat-cut beef brisket

FOR THE SAUCE:

- $2\frac{1}{4}$ cups ketchup
- $\frac{3}{4}$ cup apple cider vinegar
- 6 tbsp. sugar
- $1\frac{1}{2}$ tbsp. kosher salt
- 2 tsp. celery seeds
- 2 tsp. ground cumin
- 2 tsp. cayenne
- 2 tsp. garlic powder
- $\frac{1}{2}$ tsp. fresh lemon juice

1 Make the rub: Mix the sugar, paprika, salt, pepper, chili, garlic, and onion powders, and cayenne in a bowl. Rub the brisket all over with the spice mixture. Let sit at room temperature for 1 hour.

2 Meanwhile, make the sauce: In a bowl, whisk together ketchup, vinegar, sugar, salt, celery, cumin, cayenne, garlic powder, lemon juice, and 2 cups water; set aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using apple wood chunks or chips (see page 100). Place brisket, fat side up, on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, until a thermometer inserted in the thickest portion reads 190°, 4–6 hours. Let rest for 10 minutes.

4 Cut brisket into $\frac{1}{2}$ " cubes; divide between two 9" x 13" aluminum pans, and pour half the sauce over each. Place pans on grill; cook, uncovered, until glazed and thick, about $1\frac{1}{2}$ hours.

Smokestack's Chicken Wings

SERVES 6–8

These crisp-charred chicken wings, pictured on page 67, are bathed in a

spiced butter sauce.

- 1 tbsp. kosher salt
- $2\frac{1}{4}$ tsp. sweet paprika
- $1\frac{1}{2}$ tsp. garlic powder
- $1\frac{1}{2}$ tsp. onion powder
- $1\frac{1}{2}$ tsp. dried thyme
- $1\frac{1}{2}$ tsp. dried oregano
- $\frac{3}{4}$ tsp. ground black pepper
- $\frac{3}{4}$ tsp. ground white pepper
- $\frac{1}{2}$ tsp. dried sage
- $\frac{1}{2}$ tsp. cayenne
- $2\frac{1}{2}$ lb. chicken wings
- 16 tbsp. unsalted butter, melted
- $\frac{1}{2}$ cup mild hot sauce
- $\frac{1}{4}$ cup Old Bay seasoning
- Juice of 1 lemon

1 In a bowl, whisk together salt, paprika, garlic and onion powders, thyme, oregano, both peppers, sage, and cayenne. Toss wings with spices in bowl; chill 4 hours.

2 Meanwhile, make the sauce: Whisk together butter, hot sauce, Old Bay, and lemon juice in a large bowl, and then pour half into another large bowl; set both aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak wood chunks or chips (see page 100). Place chicken wings on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104) cook, turning once, for 20 minutes. Toss chicken wings in half the sauce; return to grill and cook until well browned and tender, about 25 minutes. Toss chicken wings in remaining bowl of sauce and serve.

Kansas City–Style Spare-ribs With Barbecue Sauce

SERVES 4–6

At Smokestack in Kansas City, spare-ribs, a particularly flavorful cut, pictured on page 66, are served with a sweet and spicy sauce.

FOR THE RUB:

- 1 cup light brown sugar
- $\frac{1}{2}$ cup paprika
- 3 tbsp. ground black pepper
- 3 tbsp. kosher salt
- 2 tbsp. chili powder
- 2 tbsp. garlic powder
- 2 tbsp. onion powder
- 1 tsp. cayenne
- 2 racks St. Louis-cut pork spareribs (about 3 lb. each; see page 99)

FOR THE SAUCE:

- 2 cups ketchup
- (continued on page 106)

BARBECUE 101

Though the terms are often used interchangeably, what separates barbecuing from grilling is low, slow heat and smoke. While grilling requires contact between food and flame, barbecue relies on indirect cooking—putting distance between the coals and the meat, and allowing radiant heat to cook the meat inside a closed chamber. There are other factors to consider while making barbecue: what cut of meat to use; how to prepare it for cooking; how to tend to it during its hours in the smoke; which wood to use; what kind of vessel to cook it in. These are the elements of barbecue greatness, and the following pages are your guide to success. —*The Editors*

Classic Cuts



1. Pork Spareribs Taken from the belly of the hog, these are called “spare” because they’re cut close to the rib to leave the belly intact to make bacon. These meaty ribs are fattier at one end of the rack and leaner at the other, intensely flavorful, and they take longer to cook than baby back ribs.



2. St. Louis Ribs These are pork spareribs that have been trimmed of the rib tips, skirt meat, and point so that the shape is neat and uniformly rectangular. St. Louis ribs are long and slender, with a nice amount of meat on them.



3. Baby Back Ribs Popular with home cooks for their short cooking time, these small, curved ribs are cut from the prized top loin of the hog. They have less meat than spareribs and are leaner and more tender.



4. Country-Style Ribs These one-inch-thick slabs of marbled meat, cut from the shoulder end of the pork loin, technically aren’t ribs at all. Most are boneless and more closely resemble pork chops. These ribs take less time to cook than bone-in cuts.

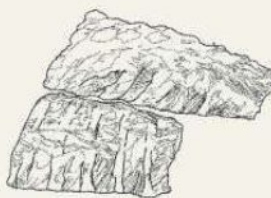


5. Pork Butt Also known as Boston butt, this cut consists of the upper half of the shoulder, with the blade bone, and sometimes part of the leg bone, attached. It’s a hefty cut—weighing five to seven pounds—and full of connective tissue and interior fat, which melt to tenderness when slow-cooked with indirect heat.



6. Pork Shoulder A whole pork shoulder, made

up of the pork butt plus the shank end, is also known as the picnic shoulder. It can weigh anywhere from 12 to 16 pounds and is smoked and served sliced, pulled, or chopped.



7. Beef Spareribs These substantial ribs come from the back of a steer and are what’s left over when a butcher bones a rib roast. This cut is flavorful, marbled throughout, and full of connective tissue, making it great for prolonged low-heat cooking.



8. Beef Short Ribs These squat, rich ribs, dense with connective tissue that melts into gelatin when cooked for a long period at low heat, are carved from the short plate—the front belly—of the steer. There are two types: flanken, which are cut across the bone, and English (pictured above), which are cut in between, or along, each bone.



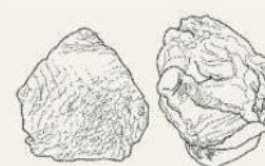
9. Beef Brisket A dense, tough cut of meat from the chest or lower breast of a steer, made up of layered muscle and fat. A brisket consists of two parts: The “flat” cut is leaner; the “point” contains more fat. Dense with collagen and connective tissue, this cut must be cooked for hours before it becomes tender. Smoked brisket is a hallmark of Texas barbecue.



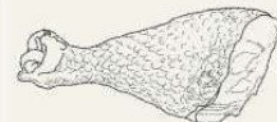
10. Beef Tri-Tip This triangular cut of beef is taken from the bottom of the sirloin, near the lower abdomen and back leg of the steer. The lean and flavorful cut is often called Santa Maria steak, after the city in California where it’s a specialty, smoked over red oak coals and sliced thin.



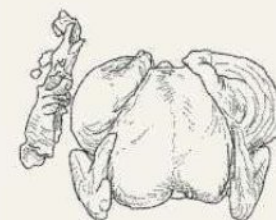
11. Lamb Ribs Cut from the animal’s breast, lamb ribs come in a couple of forms. Denver ribs are a relatively tender rack of seven or eight; riblets are tougher individual ribs. These benefit from slow cooking to render out the fat.



12. Chicken Thighs The chicken thigh is the most exercised part of the bird, and when it comes to meat, activity translates to flavor. This dark cut, the chicken’s richest part, also has a good skin-to-surface ratio, making for very crispy skin.



13. Chicken Drumsticks The drumstick is the lower joint of the chicken leg, and, together with the chicken thigh, it supports the weight of the bird. Activity accounts for its flavor.



14. Spatchcocked Chicken Spatchcocking is a technique of removing the backbone and sternum from a chicken so that it can lie flat while cooking. This is a great method for getting even heat all over the bird during indirect cooking so that the flesh will be moist throughout and the skin will crisp without charring.

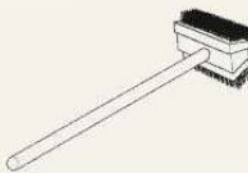
Fat Equals Flavor

Barbecue was pretty much invented to transform tough, undesirable cuts of meat into tender morsels. What beef brisket, pork shoulder, and other pit classics have in common is that they come from the more exercised parts of the animal, and therefore have more flavor. This is due to a high concentration of red fibers, which harbor fat droplets and other tasty components, as well as enzymes and other substances that help convert those elements into flavor. Because they’re also dense with collagen and connective tissue, these secondary cuts require extended low-temperature cooking to coax out their succulence. (Many of these cuts are inexpensive, though some, such as short ribs, have become fashionable, and pricier, over the years.) When the cuts are cooked for a long time at relatively low heat, the gristle and intermuscular fat dissolve and become soft and unctuous. Chris Schlesinger, owner of the barbecue restaurant East Coast Grill in Cambridge, Massachusetts, thinks the abundance of interior fat and tough tissue make pork butt and beef brisket the two quintessential barbecue meats. “Cook them for five, ten hours,” he says. “They’re hard to mess up.”

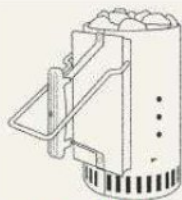
Essential Equipment



The **Stainless Steel Rib Rack** (\$35) optimizes space inside the grill. Four slabs of ribs can rest side by side at a 90-degree angle to the grate, which facilitates even cooking by allowing heat to circulate all around the meat.



It's important to keep the grates of your grill, smoker, or pit clean; buildup can cause uneven heat and create acrid smoke and unpleasant flavors. The restaurant-grade **Texas Jr. Grill Brush** (\$40), with a long handle and stainless steel bristles, is particularly durable.



The **Rapidfire Chimney Starter** (\$18) is the perfect tool for lighting charcoal quickly and efficiently. To use, place balled newspaper in the bottom compartment; fill with coals. Set fire to paper, and let the coals burn until ashy.



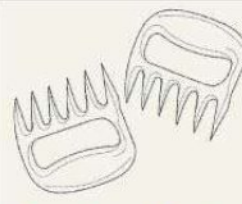
When applying a rub, it's important to distribute the seasoning uniformly across the surface of the meat. The **Cambro Camwear Spice Shaker** (\$6)—which comes with several lids, with holes ranging from tiny to large—coats evenly and is dishwasher-safe.



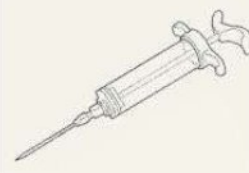
For basting meats with sticky sauces, a dishwasher-safe silicone brush like the **Grill Friends Super Silicone Angled BBQ Basting Brush** (\$10) is easier to clean than a nonsynthetic brush.



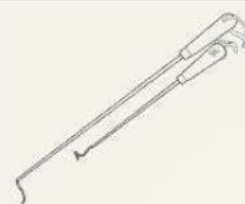
A **food-safe plastic spray bottle** (about \$4) that creates a strong and even mist is best for spraying meats to keep them moist while cooking. If you like to season your spraying liquid with herbs or spices, buy a bottle with a wider nozzle that won't easily clog.



Bear Paws Meat Handlers (\$13) have sharp "claws" that are invaluable for shredding and pulling pork, stabbing and lifting large cuts of meat, and stabilizing a roast while carving—all without burning your hands.



The **Cajun Injector Deluxe Marinade Injector** (\$10) is a high-quality tool that won't break when the needle is injected into a dense cut of meat. The plunger works smoothly and doesn't come apart like cheaper models do. It also disassembles easily for cleaning.



Using tongs to handle big hunks of meat can leave an imprint or tear the flesh, whereas the **Pig Tail Food Flipper** (\$25), with its sharp, curved tip, acts as a hook to shift large cuts of meat gracefully, leaving minimal marks.



Kinco Foam Lined Orange PVC Gloves (\$5) are made from a durable synthetic material that's hard to puncture and ensures a good grip, even when handling oily items. They give hands a small amount of heat protection and are ideal for handling slippery, sauced meats.



Injected like a needle into the meat, the **Splash-Proof Super-Fast Thermopen** (\$90) takes an extremely accurate and quick temperature. The speedy reading means less heat escapes from the grill or smoker while the lid is lifted.



Tongs are extensions of the hands and are essential for picking up and turning foods and other objects that are too hot to touch. **Edlund's 16" tongs** (\$13) are particularly good for shifting smaller items like chicken or ribs and for moving coals and manipulating grates.

FUEL AND FLAVOR

Successful barbecue relies largely on controlling two variables: heat and smoke. Choosing a fuel that can burn for hours at a low, steady temperature, as well as the right wood to impart that signature smoky flavor, is essential.

Maintaining a low, even temperature is key for transforming tough cuts into tender barbecue, and for that, **charcoal** is the ideal fuel. It burns steadily and cleanly, which is imperative for barbecue's long smoke times. Charcoal comes in two forms: **Lump charcoal**—wood that's been burned in the absence of oxygen, which reduces it to almost pure carbon—has the advantage of being free of chemical additives and binders. But because it's made from wood only, it has wood's irregularities—it comes in different sizes and densities, which can make keeping a steady temperature challenging in vessels where airflow cannot be controlled, such as a kettle grill, as some pieces will burn faster than others. But for cookers like the Primo Oval, where it's possible to regulate air intake, lump charcoal will provide a steady burn. **Charcoal briquettes**, made from charcoal combined with binding elements and ignition aids and formed into bricks, are the most widely available barbecue fuel; their uniform shape, size, and density make them great for cooking in kettle grills. You can also get **natural briquettes**, which contain only charcoal and a natural binder. These combine the best qualities of lump charcoal and briquettes: clean-burning, even heat. (Avoid briquettes that have been impregnated with lighter fluid, as they'll impart a chemical flavor to meat.)

While charcoal provides the low heat required for slow-cooking meat, wood, added in chunks or chips to a bed of coals, accounts for the smoky flavor. The

best ones for barbecuing are hardwoods: close-grained, low-resin woods that burn slowly and give off aromatic smoke. Different varieties bring distinct flavors to meat. The two most widely used woods in the United States, **hickory** and **oak**, emit medium to strong smoke and are a good match for a wide range of meats. The smoke of milder woods, like **alder** (used to smoke salmon) and **maple** (ideal for pork), provide a soft, sweet flavor. Fruitwoods like **cherry** and **apple** are more assertive, with a fruity fragrance that enhances poultry and pork. **Post oak** is found almost exclusively in Texas, where its subtle smoke is a hallmark of Hill Country barbecue. **Mesquite**, common throughout the Southwest, is a highly resinous wood, and its smoke has a sweet perfume.

All of these woods come in forms suited to different kinds of cookers. **Wood shavings** (sold under the brand name Camerons Smoking Chips) are the best choice for the Camerons Stovetop Smoker, as they burn quickly. **Wood chips**, roughly two inches in size, work well in gas grills, where you want a wood that smolders longer than shavings but doesn't take long to ignite. Larger and denser **wood chunks** (about fist size) are the best choice for the widest range of applications; they're slower burning, won't require replenishing over the course of long cooking, and allow you to control the level of smoke by removing or adding chunks. Use wood that's been dried for at least three months after cutting; if the wood is fresh-cut, the smoke will be sooty and impart a bitter taste to the meat. To ensure a slow burn, soak wood overnight in water before using so that it smolders when it hits the coals (if you add it dry, the wood will catch fire and burn out of control).

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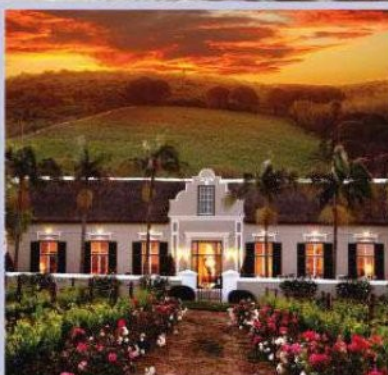


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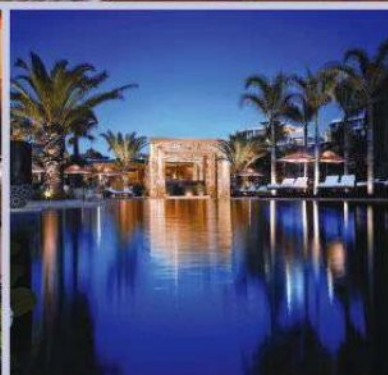
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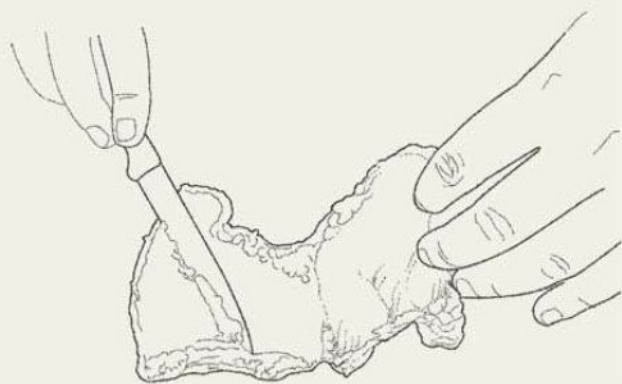
*Prices are per person based on double occupancy accommodations and include fuel surcharges. Government taxes, departure and inspection fees, passenger facility charges and the September 11th Security Fee of between \$170 - \$250 depending on the package, are additional and payable prior to departure. Package price is valid for travel September 13 - December 9, 2011. The same itinerary is available at higher prices during other travel periods. Prices are valid for new bookings only, subject to availability, may change without notice and are not retroactive. Blackouts, cancellation charges and other restrictions may apply.

Eight Techniques of the Trade



1. MOPPING

Mopping is a technique that involves slathering sauce onto the cooking meat with a large basting brush, which adds flavor, makes skin crisp, and, when layered over the rub, creates a nice bark—the flavorsome crust that develops during the cooking process. According to Amy Mills Tunnicliffe, co-author of *Peace, Love & Barbecue* (Rodale, 2005), “Mopping adds surface flavor, it’s not penetrating. But when you pull pork butt, you’re mixing the bark with the internal meat, which is fabulous.”



2. CRISPING CHICKEN SKIN

We learned this method of removing fat from chicken skin in order to produce a remarkably crisp result from competition barbecue champion George “Tuffy” Stone. “Peel the skin carefully from the thigh or breast, and use a knife to scrape most of the fat off the underside until the skin becomes somewhat translucent,” instructs Stone. “Then drape the skin back over the thigh or breast, and tuck it under the meat. When it cooks, the skin will become crisp.”

3. Spraying With Apple Juice Tunnicliffe sometimes sprays meat with apple juice every hour or so while it cooks, to keep the surface moist and to add additional flavor. “Meat sweats when it cooks; it opens up and absorbs whatever’s on top of it,” she says. “That’s a good time to spray.”

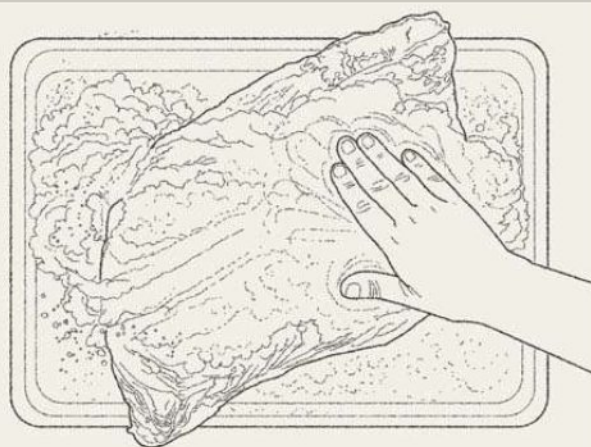
4. The Texas Crutch This is the term for wrapping meat in foil for its final hours of cooking, which keeps the meat moist and prevents it from absorbing excess smoke (some people add apple juice and honey inside the wrapper for extra moisture and flavor). “Wrap the meat when it has a nice color, and throw it back onto the pit,” says Stone. “You can even finish cooking it in your oven.”

5. Adam Perry Lang’s Microplane Adam Perry Lang, the owner of Daisy May’s BBQ USA in New York City, uses a Microplane grater to add a hint of fresh flavor as a finishing touch on his meats. “I grate items like garlic, onion, and green apple into a sauce or dressing that goes on the meat when it’s ready to serve,” says Lang. “Say I have a pork shoulder. I create a mountain of these flavors on top, and as I pull the meat, this stuff gets incorporated into it.”



6. BEER-CAN CHICKEN

This technique for making succulent chicken entails stuffing the cavity of an upright bird with an open, half-full can of beer. The liquid evaporates during cooking, basting the flesh from the inside out. According to Elizabeth Karmel, executive chef at Hill Country Barbecue in New York City, “It infuses the meat with beer, which gives it a great depth of flavor, and roasting the chicken vertically allows the fat to render out in a consistent way, which gives a uniformly crispy skin.”



7. THE RUB

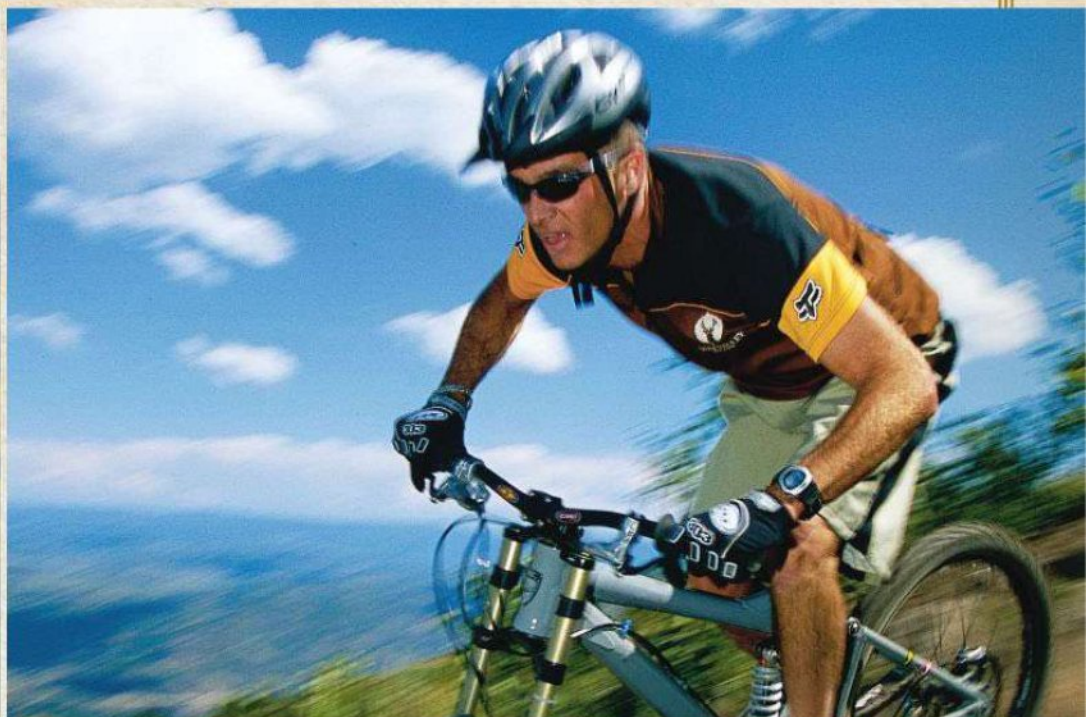
A rub is essentially a dry marinade: a blend of spices, salt, and sugar that’s dusted onto meat, imparting surface flavor and an appealing crust, if cooked properly. Rubs work well with lean cuts that benefit from added flavor. “Once the meat starts to cook, the moisture blends with the rub and starts to marinate your meat immediately,” says Tunnicliffe. “That rub, plus your wood, really determines the flavor of what you’re cooking.”

8. BRINING/INJECTING/MARINATING There are a few strategies for keeping meats, especially lean ones like chicken and pork tenderloin, moist when barbecuing. Marinating involves soaking meat in something acidic (fruit juice, citrus, buttermilk). The acid breaks down the muscle tissue of the meat and thus allows some moisture (and flavor) to penetrate. Brining—immersing meat in a salty solution—goes one step further: The salt actually alters the structure of the proteins in the meat so that they trap moisture inside. Or you can deliver moisture directly to the interior of the meat by injecting—plunging in a syringe filled with brine or other flavorful liquid. “You inject cuts—like a whole hog or a pork shoulder—that are too large to submerge,” says Steven Raichlen, author of *The Barbecue Bible* (Workman Publishing, 1998).



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How to Barbecue in a...

KETTLE GRILL



1. Heat 50 coals in chimney starter until ashy; pour over half the bottom grate. Place a foil pan filled with water over other half.



2. Place top grill grate into grill and open grate door over coals. Insert three or four soaked wood chunks onto coals; close grate.



3. Cover grill with lid and heat for ten minutes. Scrape grate with grill brush, then place meat over water-filled foil pan.



4. Cover grill and open vents; position top vents over meat. Replenish with coals as needed to maintain temperature of 250°.

BULLET SMOKER



1. Crumple newspaper in bottom of smoker, inside perforated ring; pile 100 coals on top. Set fire to paper; heat until coals are ashy.



2. Place smoker bowl over coals, and pour in water to halfway up sides. Place the bottom grate over the bowl; open all vents.



3. Insert top grate; place meat on top. Cover with lid; let heat. Check thermometer: It should read around 250°.



4. Place four soaked wood chunks onto coals. Add more coals through door as needed to maintain a temperature of 250°.

CAMERONS STOVETOP SMOKER



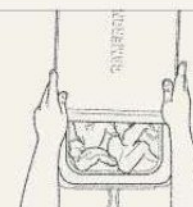
1. Place about 1 tbsp. wood shavings (a.k.a. Camerons Smoking Chips) in a small pile in center of bottom of smoker.



2. Place drip tray and rack on top of wood shavings in bottom of smoker, pressing gently to compact wood shavings.



3. Arrange food on rack, leaving enough room around and above food so that smoke circulates evenly.



4. Slide on lid; transfer smoker to a stovetop burner over medium heat. When smoke appears, start cooking time.

GAS GRILL



1. "Gas is quicker than charcoal," says pro Jamie Purviance. Remove left-hand grate; put pan of damp chips on burners.



2. Replace grill rack over the pan. Scrub grates clean with a brush (wipe grate with an oil-soaked cloth, if desired).



3. Turn all three burners to the highest heat. Let grill preheat for ten minutes, or until the grill grate is searing hot.



4. Turn middle burner off, and place meat over burner with no heat. Close grill, and open vents to circulate smoke evenly.



Grills and Smokers

To be suitable for making barbecue, a grill or smoker must be able to maintain an even temperature over an extended period and allow the cook to control the heat and smoke levels. Here are a few of our favorites: **1.** The **Hasty-Bake Suburban Model 414** (\$800) is a combination charcoal grill-smoker that offers maximum control. An adjustable firebox places the heat up to 15 inches from the meat; a ventless hood sustains a constant temperature; and a side-loading firebox means easy access to the fuel. **2.** The **Primo Oval** (\$700), a Japanese-style ceramic grill, offers superb insulation and heat retention, which translates to even cooking with minimum fuel. A heat deflector can be placed over the coals to transition from direct to indirect heat. **3.** Another great option is the **Weber Smokey Mountain Cooker** (\$349), with a built-in thermometer for optimum temperature control and a water pan that helps maintain a moist environment. The large charcoal area can accommodate enough fuel to keep the Cooker lit for five hours at time. **4.** The design of **Weber's One Touch Silver Kettle Grill** (\$99), a backyard icon, allows heat to circulate evenly around the meat. Vents located on the top and the underside enable management of both temperature and smoke circulation. **5.** For those with no outdoor space, the **Camerons Stovetop Smoker** (\$55) is a compact, affordable item that can be used on a stove top, over a campfire, or even on a hot plate. It's a simple stainless steel box fitted with a grill rack and a slide-on lid that seals in the smoke. **6.** The **Bradley 4-Rack Digital Smoker** (\$499) is a user-friendly electric smoker in which smoke and heat are regulated by turning dials. When it comes to barbecue, it doesn't get easier than that.



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(continued from page 98)

- ½ cup apple cider vinegar
- ¼ cup sugar
- 1 tbsp. kosher salt
- 1½ tsp. cayenne
- 1½ tsp. celery seeds
- 1½ tsp. garlic powder
- 1½ tsp. ground cumin
- ¼ tsp. fresh lemon juice

1 Make the rub: Mix sugar, paprika, pepper, salt, chili, garlic, and onion powders, and cayenne in a bowl. Rub onto ribs. Let sit at room temperature for 1 hour.

2 Meanwhile, make the sauce: In a bowl, whisk together ketchup, vinegar, sugar, salt, celery, cumin, cayenne, garlic powder, and lemon juice; set aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak wood chunks or chips (see page 100). Place ribs, meat side up, on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once and basting with sauce the last 45 minutes of cooking, until the tip of a small knife slips easily in and out of the meat, 2–4 hours. Serve with remaining sauce.

Chicago-Style Rib Tips

SERVES 6

Rib tips, pictured on page 82, the flavorful ends removed from spare-ribs, are famous at Uncle John BBQ on Chicago's South Side.

FOR THE RUB:

- ¼ cup light brown sugar
- 2 tbsp. kosher salt
- 1 tbsp. chili powder
- 2 tsp. ground black pepper
- 1 tsp. cayenne
- 1 tsp. dried sage
- 1 tsp. onion powder
- 1 tsp. Old Bay seasoning
- 4 lb. pork rib tips

FOR THE SAUCE:

- ½ cup ketchup
- ½ cup pineapple juice
- ¼ cup light brown sugar
- 2 tbsp. apple cider vinegar
- 1 tbsp. chili powder
- 2 tbsp. sugar
- 2 tbsp. Worcestershire sauce
- 1 tsp. dry mustard powder
- 1 tsp. kosher salt
- 1 tsp. ground black pepper
- ½ tsp. celery seeds
- ½ tsp. garlic powder

1 Make the rub: Mix sugar, salt,

chili powder, pepper, cayenne, sage, onion powder, and Old Bay in a bowl. Rub ribs all over with spice mixture. Let sit 1 hour.

2 Meanwhile, make the sauce: In a 2-qt. saucepan, whisk together ketchup, juice, sugars, vinegar, Worcestershire, chili powder, mustard, salt, pepper, celery, and garlic powder; bring to a simmer over medium heat. Cook, stirring, until thickened, 25–30 minutes; set sauce aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using hickory wood chunks or chips (see page 100). Place tips on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once and basting with sauce the last 30 minutes of cooking, until the tip of a small knife slips easily in and out of the meat, 3–4 hours.

Lexington Pulled Pork

SERVES 12

In Lexington, North Carolina, pork shoulder, pictured on page 58, is chopped and served with a tart tomato-based sauce.

FOR THE RUB:

- 4 tsp. sweet paprika
- 1 tbsp. dark brown sugar
- 1 tbsp. kosher salt
- 1 tsp. dry mustard powder
- 1 tsp. garlic powder
- 1 tsp. ground black pepper
- 1 tsp. ground white pepper
- 1 tsp. cayenne
- 1 bone-in, skinless pork shoulder (about 6 lb.)

FOR THE SAUCE:

- 3 cups ketchup
- 2 cups apple cider vinegar
- 2 cups water
- 2 tbsp. sugar
- 4 tsp. kosher salt
- 2½ tsp. ground black pepper
- 1½ tsp. cayenne

1 Make the rub: Mix paprika, sugar, salt, mustard, garlic powder, both peppers, and cayenne in a bowl. Rub pork all over with spice mixture. Let sit at room temperature for 1 hour.

2 Meanwhile, make the sauce: In a 4-qt. saucepan, whisk together ketchup, vinegar, sugar, salt, pepper, cayenne, and 2 cups water; bring to a simmer over medium-high heat. Cook, stirring, until slightly thickened, about 15 minutes; cool.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using hickory wood chunks or chips (see page 100). Place shoulder on grill grate. Maintaining a temperature of 225°–275° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook until a thermometer inserted in the thickest portion reads 190°, 4–6 hours. Remove shoulder from grill; let rest for 20 minutes. Shred pork, discard bones, and toss in a large serving dish with 1½ cups of the sauce. Serve with remaining sauce.

Memphis-Style Dry Ribs

SERVES 4–6

Charles Vergos, the late proprietor of the beloved Memphis restaurant Rendezvous, invented this style of ribs, pictured on page 80, served “dry,” with no sauce.

- 6 tbsp. kosher salt
- 2 tbsp. dark brown sugar
- 2 tbsp. paprika
- 1 tbsp. dried oregano
- 1 tbsp. ground black pepper
- 2 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. dried thyme
- 1 tsp. dried marjoram
- 1 tsp. dried parsley
- 1 tsp. ground cumin
- 1 tsp. dry mustard powder
- 1 tsp. celery seeds
- ½ tsp. cayenne
- ½ tsp. ground fennel seeds
- ¼ tsp. ground white pepper
- 2 racks St. Louis-cut pork spareribs (about 3 lb. each)
- ¾ cup apple juice

1 Mix together 2 tbsp. salt, sugar, paprika, black pepper, oregano, garlic, onion, thyme, marjoram, parsley, cumin, mustard, celery, cayenne, fennel, and white pepper in a bowl. Rub pork all over with all but 2 tbsp. of the spice mixture. Let sit at room temperature for 1 hour or chill overnight. Whisk together remaining salt and spice mixture with apple juice and ¾ cup water in a bowl; set basting sauce aside.

2 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using apple wood chunks or chips (see page 100). Place ribs, top side down, on grate. Maintaining a temperature of 225°–275° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once and basting with sauce every 20

minutes, until the tip of a small knife slips easily in and out of the meat, 2–4 hours.

Smoked Prime Rib With Peach-Chipotle Sauce

SERVES 10

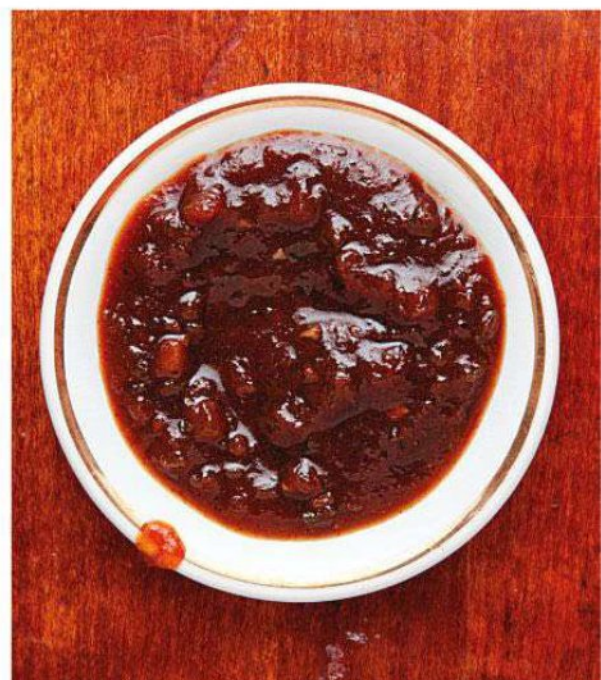
Elizabeth Karmel, executive chef and partner of Hill Country Barbecue Market in New York City, gave us this recipe for succulent, smoked prime rib, pictured on page 74.

- 1 cup light brown sugar
- ¾ cup chunky peach preserves
- ½ cup ketchup
- ¼ chili sauce, such as Heinz
- ¼ cup apple cider vinegar
- ¼ cup Worcestershire sauce
- ¼ cup plus 1 tsp. kosher salt
- 2 tbsp. molasses
- 2 tbsp. rice vinegar
- ½ tsp. chipotle chile powder
- 1 28-oz. can whole, peeled tomatoes, crushed by hand
- ¼ cup ground black pepper
- 2 tsp. cayenne
- 1 7-rib prime rib roast (about 16–18 lb.), untrimmed

1 Whisk together sugar, ½ cup peach preserves, ketchup, chili sauce, vinegar, Worcestershire, 1 tsp. salt, molasses, chile powder, and tomatoes in a 4-qt. saucepan and bring to a simmer over medium heat; cook, stirring, until thickened, about 30 minutes. Transfer to a blender and puree; pour into a bowl and stir in remaining preserves; chill.

2 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak wood chunks or chips (see page 100). Combine remaining salt with pepper and cayenne in a bowl, and rub over prime rib. Place prime rib, fat side up, on grill grate. Maintaining a temperature of 225°–275° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook until a thermometer inserted in the center reads 130°, 4½–5 hours for medium-rare. Remove prime rib from grill and let rest, loosely covered with foil, for 20 minutes before slicing. Serve with sauce on the side.

Facing page, barbecue sauces. Top row, from left: coffee barbecue sauce; Texas mopping sauce; eastern North Carolina sauce. Middle row: Georgia barbecue sauce; bourbon barbecue sauce; Memphis-style wet sauce. Bottom: Kentucky dip; Carolina gold sauce; Dr. Pepper barbecue sauce



Sopa de Garbanzo

(Chickpea Soup)

SERVES 8-10

This soup, pictured on page 68, can be cooked beneath the barba-coa recipe (see page 96) in a bullet smoker, much like Tia Adelita, the Los Angeles-area cook who gave us this recipe, prepares hers.

- 2 tbsp. canola oil
- 1 tsp. dried Mexican oregano
- 6 cloves garlic, finely chopped
- 1 large yellow onion, chopped
- Kosher salt and freshly ground black pepper, to taste
- 4 large tomatoes, cored, seeded, and chopped
- 1 lb. dried chickpeas, soaked overnight and drained
- 8 cups chicken stock
- 4 dried ancho chiles

Heat oil in an 8-qt. Dutch oven over medium heat. Add oregano, garlic, onions, and season with salt and pepper. Cook, stirring, until soft, about 4 minutes. Add tomatoes, and cook, stirring, for 2 minutes. Add chickpeas, stock, and chiles, and bring to a boil; reduce heat to maintain a simmer, and cook, stirring, until chickpeas are tender, about 1½ hours. (Alternatively, place pot on bottom grate of a bullet smoker, underneath the lamb, and cook until chickpeas are tender, 4-6 hours.) Season with salt and pepper, and serve soup alongside barbacoa.

St. Louis Country-Style Ribs

SERVES 6

Our riff on St. Louis-style sauce-simmered pork steaks calls for braising tender country-style ribs, pictured on page 76, in the oven.

- 4 slices bacon, finely chopped
- 1 tbsp. ground ancho chile
- 4 cloves garlic, finely chopped
- ¼ medium onion, chopped
- 2 cups canned whole, peeled tomatoes, pureed in blender
- ½ cup dark brown sugar
- ½ cup apple cider vinegar
- ¼ cup whole-grain mustard
- 1 tbsp. Worcestershire sauce
- 1 tbsp. kosher salt, plus more to taste
- Freshly ground black pepper, to taste
- 6 country-style pork ribs (about ¾ lb.)
- 3 tbsp. canola oil

1 Heat oven to 350°. Heat bacon in a 4-qt. saucepan over medium heat; cook, stirring, until fat renders, about 6 minutes. Add chile powder, garlic,

and onions, and cook, stirring, until soft, about 5 minutes. Add tomatoes, sugar, vinegar, mustard, Worcestershire, salt, and pepper, and bring to a boil; cook for 5 minutes. Remove from heat; set aside.

2 Season ribs with salt and pepper. Heat oil in a 12" skillet over medium-high heat, and working in batches, add ribs and cook, turning once, until browned on both sides, about 8 minutes. Transfer ribs to a 9" x 13" baking dish and pour over sauce to cover. Bake ribs until the tip of a small knife slips easily in and out of the meat, about 1 hour.

Texas-Style Beef Ribs

SERVES 6-8

Our Texas-style mopping sauce (see page 94) makes a great partner for these spice-rubbed beef ribs.

- 2 tbsp. kosher salt
- 1½ tbsp. dark brown sugar
- 1 tbsp. paprika
- 1 tsp. dry mustard powder
- 1 tsp. onion powder
- 1 tsp. garlic powder
- ¾ tsp. dried basil
- ½ tsp. dried thyme
- ½ tsp. ground savory
- ½ tsp. ground coriander
- ½ tsp. ground black pepper
- ½ tsp. ground white pepper
- ¼ tsp. ground cumin
- 1 rack beef spareribs (about 3 lb.)

1 Mix salt, sugar, paprika, mustard, onion, garlic, basil, thyme, savory, coriander, peppers, and cumin in a bowl. Rub the ribs all over with the spice mixture. Let sit at room temperature for 1 hour or chill overnight.

2 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak wood chunks and chips (see page 100). Place ribs, meat side up, on grill grate. Maintaining a temperature of 225°-250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once, until the tip of a small knife slips easily in and out of the meat, 3-4 hours.

Tuffy Stone's Competition Ribs

SERVES 4-6

George "Tuffy" Stone of A Sharper Palate catering in Richmond, Virginia, developed this recipe for ribs, pictured on page 90, using his 3-2-1 method: cooking for three hours unwrapped, two hours wrapped in foil, and another one unwrapped.

For the rub:

- ½ cup light brown sugar
- ¼ cup sweet paprika
- 1 tbsp. chili powder
- 1 tbsp. onion powder
- 1 tbsp. garlic powder
- 1 tbsp. cayenne
- 1 tbsp. kosher salt
- 1 tbsp. ground black pepper
- ¼ cup canola oil
- 2 racks St. Louis-cut pork spareribs (about 3 lb. each)

For the sauce:

- 3 cups ketchup
- 1 cup dark brown sugar
- ¾ cup distilled white vinegar
- 2 tbsp. molasses
- 1 tbsp. Worcestershire sauce
- 1 tbsp. chili powder
- 1 tbsp. sweet paprika
- 1 tsp. onion powder
- 1 tsp. garlic powder
- ½ tsp. cayenne
- ½ tsp. ground black pepper
- ½ cup honey
- 2 tsp. apple cider vinegar
- ½ cup apple juice
- 8 tbsp. unsalted butter, melted
- ¼ cup light brown sugar

1 Make the rub: Mix sugar, paprika, chili, onion and garlic powders, cayenne, salt, and pepper in a bowl. Brush oil on ribs on baking sheet and sprinkle with rub; let sit 1 hour.

2 Meanwhile, make the sauce: Whisk together ketchup, sugar, vinegar, molasses, Worcestershire, chili powder, paprika, onion and garlic powders, cayenne, pepper, and ¾ cup water in a 4-qt. saucepan and bring to a simmer over medium heat; cook, stirring, until thickened, about 20 minutes. Remove from heat, measure 1 cup into a bowl, and stir in ¼ cup honey and the apple cider vinegar; set aside. (Reserve remaining sauce for another use.) Pour apple juice into a spray bottle; set aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using hickory wood chunks or chips (see page 100). Place ribs, meat side up, on grill grate. Maintaining a temperature of 225°-275° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, spraying with juice every 30 minutes, for 3 hours. Remove ribs from grill; transfer to 2 large stacked sheets of foil. Drizzle butter, honey, and sugar evenly over both sides of ribs; position ribs meat side up and close foil around ribs. Return to grill and cook for 2 hours. Uncover ribs and discard foil.

Return ribs to grill and cook, basting with sauce after 30 minutes, until the tip of a small knife slips easily in and out of the meat, about 1 hour. Serve with remaining sauce.

SIDES

Barbecued Baked Beans

SERVES 6-8

These classic baked beans, pictured on page 97, are a barbecue side-dish staple.

- 10 slices bacon, chopped
- 1 medium yellow onion, chopped
- 2 cups barbecue sauce
- 1¼ cups dark brown sugar
- 1 cup beef stock
- 1 cup leftover chopped beef brisket or pulled pork
- ¼ cup molasses
- 1 tbsp. dry mustard
- 2 tsp. kosher salt
- ⅛ tsp. ground cloves
- 4 15-oz. cans navy beans, drained and rinsed
- 1 16-oz. can whole, peeled tomatoes, crushed by hand
- Freshly ground black pepper, to taste

Heat oven to 325°. Heat bacon in an 8-qt. Dutch oven over medium-high heat, and cook, stirring, until its fat renders, about 6 minutes. Add onion, and cook, stirring, until soft, about 5 minutes. Add sauce, sugar, stock, meat, molasses, mustard, salt, cloves, beans, tomatoes, and pepper; bring to a boil. Cover pot and place in oven; bake until thick and fragrant, about 2 hours. Cool 10 minutes.

Barbecue Spaghetti

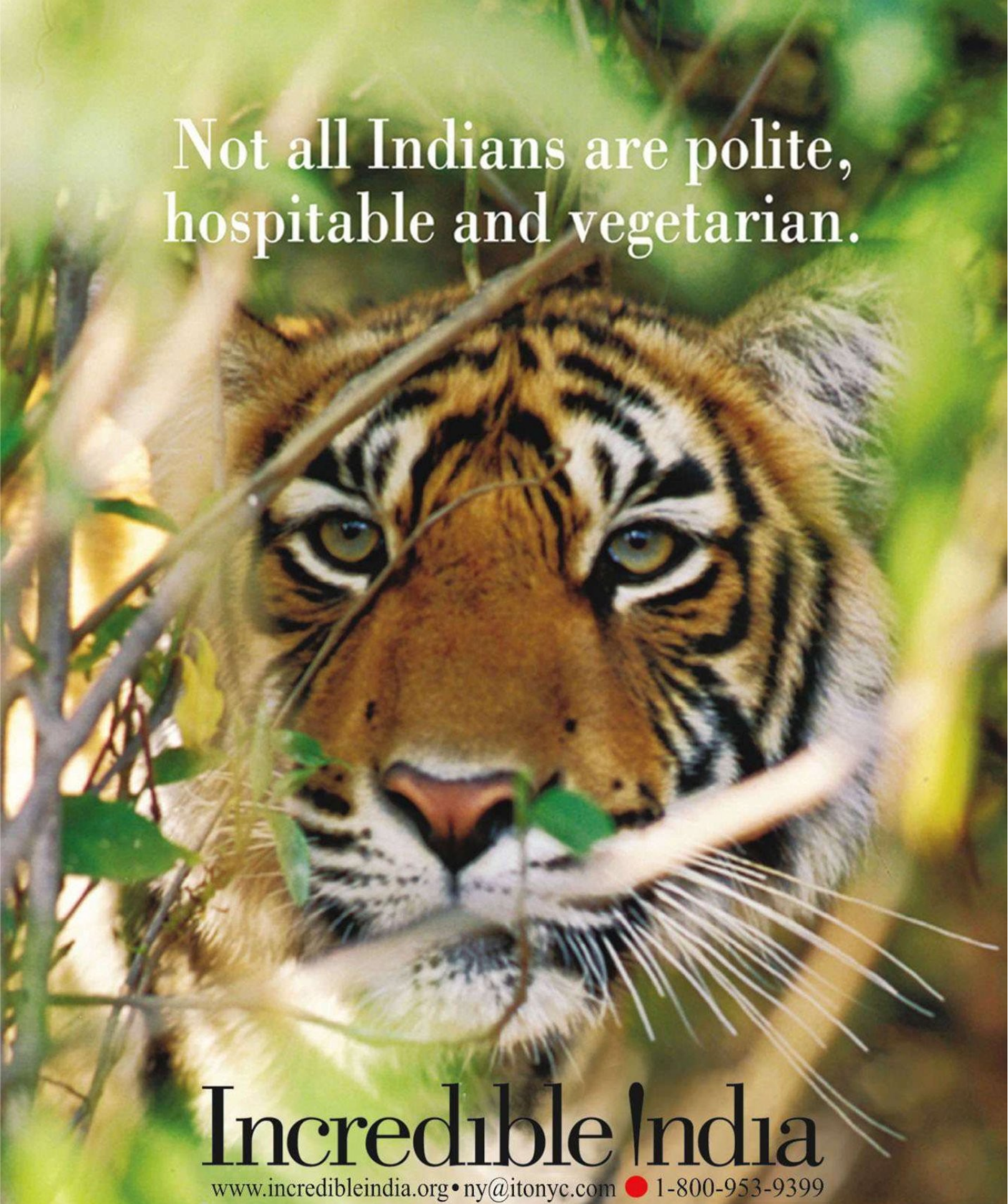
SERVES 6-8

This Memphis-style side dish, pictured on page 97, is a perfect way of utilizing leftover pulled pork.

- 3 cups canned tomato sauce
- ½ cup cane syrup
- 1½ tbsp. apple cider vinegar
- ¾ tsp. ground allspice
- ½ tsp. ground cinnamon
- ½ tsp. cayenne
- Pinch ground cloves
- Kosher salt and freshly ground black pepper, to taste
- 1 cup chopped pulled pork
- 1 lb. dried spaghetti

In a 4-qt. saucepan, bring tomato sauce, syrup, vinegar, allspice, cinnamon, cayenne, cloves, and salt and pepper to a boil over medium-high heat. Cook, stirring, until thickened, about 10 minutes. Add pulled pork; cook until heated through.

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Meanwhile, bring a large pot of salted water to a boil and add spaghetti; cook until al dente, about 7 minutes. Drain and toss with the sauce.

Brunswick Stew

SERVES 8-10

This North Carolina-style side dish stew, pictured on page 97, comes from Diannia Hudgins, aunt of *SAVEUR* kitchen director Kellie Evans.

- ¼ cup canola oil
- 1 lb. boneless, skinless chicken thighs
- 1 lb. boneless pork shoulder, cut into 2" chunks
- Kosher salt and freshly ground black pepper, to taste
- 8 cloves garlic, minced
- 1 large yellow onion, minced
- 3 tbsp. tomato paste
- 1 tsp. crushed red chile flakes
- 1 tsp. dried thyme
- 1 bay leaf
- 1 lb. Yukon gold potatoes, peeled and cut into 1" cubes
- 1 lb. fresh or frozen corn
- 4 cups chicken stock
- 1 28-oz. can whole, peeled tomatoes, crushed by hand
- 1 15-oz. can butter beans, drained and rinsed

Heat oil in an 8-qt. Dutch oven over medium-high heat. Season chicken and pork with salt and pepper, and, working in batches, cook, turning once, until golden brown, about 12 minutes. Transfer to a bowl and set aside. Add garlic and onion and cook, stirring, until soft, about 3 minutes. Add tomato paste, chile flakes, thyme, and bay leaf; cook for 2 minutes. Add meat back to pot along with potatoes, corn, stock, tomatoes, and beans; bring to a boil, and then reduce heat to medium-low. Cook, stirring, until meat is tender and potatoes begin to fall apart, about 1 hour. Remove meat from pot, shred with two forks; return to pot.

Carolina Hush Puppies

SERVES 8-10

In North Carolina, oblong-shaped hush puppies, pictured on page 60, are served with your plate of 'cue.

- 2 cups yellow cornmeal
- 1 cup flour
- 2 tbsp. sugar
- 1 tbsp. kosher salt
- 4 tsp. baking powder
- 1 cup buttermilk
- ¼ cup melted butter
- ¼ tsp. hot sauce
- 1 medium yellow onion, minced
- Canola oil, for frying

1 In a large bowl, whisk together cornmeal, flour, sugar, salt, and baking powder. In a medium bowl, whisk together buttermilk, butter, hot sauce, onion, and ¼ cup water. Add buttermilk mixture to dry ingredients and stir together with a spoon; let sit for 10 minutes.

2 Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 375°. Transfer batter to a piping bag fitted with a ¾"-diameter round tip. Working in batches, pipe and cut 3"-long logs of batter into oil; fry until golden brown, 1-2 minutes. Transfer to paper towels to drain. Season with more salt.

Cheesy Corn Casserole

SERVES 12

This baked corn casserole, pictured on page 97, is a popular side dish at Smokestack restaurant in Kansas City.

- 4 slices bacon, finely chopped
- 6 tbsp. unsalted butter, cubed
- 4 cloves garlic, finely chopped
- ½ cup flour
- 3 cups milk
- 4 oz. cream cheese, cubed
- 2 oz. Velveeta, cubed
- 2 cups grated extra-sharp cheddar cheese
- 1 tsp. paprika
- 3 lb. fresh or frozen corn kernels
- Kosher salt and freshly ground black pepper, to taste

Heat oven to 375°. Heat bacon in a 6-qt. saucepan over medium heat, and cook, stirring, until browned, about 8 minutes. Add butter and garlic, and cook until fragrant, about 1 minute. Add flour, and cook, stirring, for 1 minute. Whisk in milk, and bring to a boil; cook, stirring constantly, until thickened, about 2 minutes. Add cream cheese, Velveeta, cheddar, and paprika, and cook until smooth. Remove from heat and stir in corn; season with salt and pepper. Transfer mixture to a 9" x 13" baking dish and bake until top is golden brown and bubbling, about 40 minutes. Let cool before serving.

Cucumber Salad

SERVES 4-6

This crunchy salad, pictured on page 97, from Elizabeth Karmel's *Taming the Flame* (Wiley, 2005), is a cool counter to smoked meat.

- 1 cup sour cream

- 1 tbsp. sherry vinegar
- 1 tsp. sugar
- 2 large cucumbers
- ½ medium red onion, sliced
- Kosher salt, to taste
- Freshly ground white pepper, to taste

In a large bowl, whisk together sour cream, vinegar, and sugar; set aside. Using a vegetable peeler, peel alternate ½"-wide strips of skin from cucumbers; discard peeled skins. Slice cucumber crosswise into ¼"-thick disks; add to bowl with onions and toss to combine. Season with salt and pepper. Chill.

Lexington-Style Red Slaw

SERVES 6

In Lexington, North Carolina, coleslaw, pictured on page 60, is made with a spicy ketchup-based dressing.

- ¾ cup ketchup
- ½ cup apple cider vinegar
- ½ cup sugar
- 2 tsp. mild hot sauce
- 2 tsp. kosher salt
- 2 tsp. ground black pepper
- 1 medium head cabbage, cored and finely chopped

In a large bowl, whisk together ketchup, vinegar, sugar, hot sauce, salt, and pepper; add cabbage and toss to combine. Let sit, tossing occasionally, for 20 minutes. Chill.

Potato Salad

SERVES 4-6

This cool, creamy potato salad, pictured on page 97, is spiked with pickle relish and red onion.

- 2 lb. small Yukon Gold potatoes, peeled and quartered
- 2 ribs celery, minced
- ½ medium red onion, minced
- ½ cup mayonnaise
- 2 tbsp. dill pickle relish
- 2 tbsp. finely chopped parsley
- 1 tbsp. yellow mustard
- 1 tsp. kosher salt
- Freshly ground black pepper, to taste
- 2 hard-boiled eggs, chopped

Put potatoes in a 6-qt. pot and cover with salted water by 1". Bring to a boil over high heat; cook until just tender, about 12 minutes. Drain and transfer to a large bowl along with celery and onions. In a small bowl, whisk together mayonnaise, relish, parsley, mustard, salt, and pepper; add to potatoes along with eggs and toss. Chill.

Tennessee-Style Mustard Coleslaw

SERVES 6

Classic mayonnaise-based coleslaw, pictured on page 97, is bolstered here by the addition of mustard.

- ½ cup mayonnaise
- ¼ cup prepared yellow mustard
- ¼ cup apple cider vinegar
- ¼ cup sugar
- 2 tsp. kosher salt
- 2 tsp. ground black pepper
- 1 tsp. celery seeds
- 1 medium head cabbage, shredded

Whisk together mayonnaise, mustard, vinegar, sugar, salt, pepper, and celery seeds in a bowl. Add cabbage and toss. Chill.

Watermelon Rind Pickles

MAKES 6 CUPS

Crunchy, sweet watermelon pickles, pictured on page 97, offer a bright contrast to smoked meats.

- 1¾ lb. peeled watermelon rind, cut into 1" pieces
- 4 cups sugar
- 2 cups apple cider vinegar
- 3 whole cloves
- 1 cinnamon stick

Bring a large pot of water to a boil; add rind. Cook until just tender, about 15 minutes. Divide rinds among two 24-oz. glass jars. Bring sugar, vinegar, cloves, and cinnamon to a boil in a 4-qt. saucepan over high heat; pour over rinds. Seal jars with lids; let cool. Chill.

SAUCES

Bourbon Barbecue Sauce

MAKES 4 CUPS

Bourbon lends a smoky caramel hint to this spice-laden sauce, pictured on page 107, which is particularly good with pork.

- 2 tbsp. unsalted butter
- 2 cloves garlic, minced
- 1 small yellow onion, minced
- ¼ green bell pepper, chopped
- ¾ cup chili sauce
- ½ cup packed brown sugar
- ¼ cup bourbon
- 1 tbsp. Worcestershire sauce
- 1 tbsp. distilled white vinegar
- 2 tsp. honey
- 2 tsp. dry mustard
- 2 tsp. chili powder
- 1 tsp. kosher salt
- 1 tsp. ground black pepper
- ½ tsp. ground coriander
- ¼ tsp. cayenne

REINVENT



OBJECTIVE | A saucy side with Columbian inspiration

INVENTOR | Chef Norman Van Aken, Norman's, Ritz-Carlton Orlando

REINVENTION | Papas Chorreadas

- 1 Large Idaho® Russet Potato
- 4 Peruvian Purple Idaho® Potatoes
- 3 oz Pepper Jack Cheese
- 2 T Cotija Cheese
- Kosher Salt to taste



From the master of fusion and creator of New World Cuisine comes this multiple Idaho® Potato side, literally flowing with flavor. For this and other reinvented Idaho Potato recipes, visit us on the Web.

IDAHOPOOTATO.COM



Ingredients. Ideas. Invention.

Heat butter in a 4-qt. saucepan over medium-high heat. Add garlic, onion, and bell pepper; cook until soft, about 4 minutes. Stir in chili sauce, sugar, bourbon, Worcestershire, vinegar, honey, mustard, chili powder, salt, pepper, coriander, and cayenne; simmer, stirring, until thickened, about 30 minutes.

Carolina Gold Sauce

MAKES 2 CUPS

This mustard-based sauce, pictured on page 107, tastes great with chicken and pork.

- 1 cup yellow mustard
- ½ cup apple cider vinegar
- ¼ cup molasses
- ¼ cup honey
- 1 tbsp. dark brown sugar
- 2 tsp. Worcestershire sauce
- 1 tsp. mild hot sauce

In a bowl, whisk together mustard, vinegar, molasses, honey, sugar, Worcestershire, and hot sauce.

Coffee Barbecue Sauce

MAKES 1½ CUPS

New York chef David Burke adds smokiness to his sauce, pictured on page 107, with coffee beans.

- ¼ cup canola oil
- 12 cloves garlic, minced
- 1 small yellow onion, minced
- ¾ cup coffee beans
- ¼ cup finely chopped cilantro
- 1 tsp. ground cumin
- 1 tsp. chili powder
- 1 tsp. crushed red chile flakes
- 1 jalapeño, stemmed, minced
- 1 Zest and juice of 1 lemon
- 1 cup ketchup
- ¾ cup red wine vinegar
- ½ cup tomato paste
- ¼ cup dark brown sugar
- 2 tbsp. kosher salt
- 2 tbsp. ground black pepper

Heat oil in a 4-qt. saucepan over medium-high heat. Add garlic and onion, and cook, stirring, until soft, about 6 minutes. Add beans, cilantro, cumin, chili powder, chile flakes, jalapeño, and zest and juice; cook, stirring, for 2 minutes. Add ketchup, vinegar, paste, sugar, salt, and pepper, and bring to a simmer; cook, stirring, to marry flavors, about 10 minutes. Strain sauce before serving.

Dr. Pepper Barbecue Sauce

MAKES 2 CUPS

Sodas like the Dr. Pepper in this recipe, pictured on page 107, from chef Elizabeth Karmel, often sweeten barbecue sauces across the country.

- 4 tbsp. unsalted butter
- 4 cloves garlic, minced
- 1 large yellow onion, minced
- 1 cup ketchup
- ½ cup apple cider vinegar
- ½ cup light brown sugar
- ½ cup Worcestershire sauce
- 3 tbsp. tomato paste
- 2 tsp. ancho chile powder
- 1 tsp. kosher salt
- 1 tsp. ground white pepper
- 1 12-oz. can Dr. Pepper soda

Heat butter in a 4-qt. saucepan over medium-high heat. Add garlic and onions; cook until soft, 4–6 minutes. Add ketchup, vinegar, sugar, Worcestershire, paste, chile, salt, pepper, and soda; bring to a simmer. Cook until thickened, about 30 minutes.

Eastern North Carolina Sauce

MAKES 2 CUPS

In eastern North Carolina, spiced vinegar sauce, pictured on page 107, offsets the richness of pork.

- 1 cup distilled white vinegar
- 1 cup apple cider vinegar
- 1 tbsp. sugar
- 1 tbsp. crushed red chile flakes
- 1 tbsp. hot sauce
- 1 tbsp. kosher salt
- 1 tsp. ground black pepper
- ½ tsp. paprika

Combine vinegars, sugar, chile flakes, hot sauce, salt, pepper, and paprika in a storage container.

Georgia Barbecue Sauce

MAKES 3 CUPS

This spicy blend of ketchup and mustard, pictured on page 107, pairs well with smoked meats.

- 1½ cups apple cider vinegar
- ½ cup yellow mustard
- ½ cup ketchup
- ½ cup dark brown sugar
- 1 tsp. kosher salt
- ½ tsp. ground black pepper
- ¼ tsp. cayenne
- 2 cloves garlic

In a bowl, whisk together vinegar, mustard, ketchup, sugar, salt, pepper, cayenne, and garlic.

Kentucky Dip

MAKES 1½ CUPS

In Kentucky, mutton barbecue is balanced by this Worcestershire-based sauce, pictured on page 107.

- ¾ cup Worcestershire sauce
- ½ cup ketchup
- ½ cup apple cider vinegar
- 3 tbsp. dark brown sugar

- 1 tsp. mild hot sauce
- 1 tsp. ground black pepper

Bring Worcestershire, ketchup, vinegar, sugar, hot sauce, and pepper to a boil in a 2-qt. saucepan over high heat; remove from heat and cool.

Memphis-Style Wet Sauce

MAKES 2 CUPS

In Memphis, you can order your ribs “wet,” slathered with this sweet, sticky sauce, pictured on page 107.

- 2 cups ketchup
- ¾ cup apple cider vinegar
- ½ cup light brown sugar
- ¼ cup sugar
- 2 tbsp. fresh lemon juice
- 1 tbsp. Worcestershire sauce
- 2 tsp. ground black pepper
- 1½ tsp. mild hot sauce
- 1½ tsp. onion powder
- 1½ tsp. garlic powder
- 1 tsp. dry mustard powder

Bring ketchup, vinegar, both sugars, juice, Worcestershire, pepper, hot sauce, onion and garlic powders, mustard, and 1 cup water to a boil in a 2-qt. saucepan. Reduce heat to medium-low; simmer, stirring, until thickened, about 30 minutes.

Texas Mopping Sauce

MAKES 3 CUPS

This spicy sauce, pictured on page 107, is “mopped” onto ribs as they smoke to moisten and flavor them.

- 1 cup apple cider vinegar
- 2 tbsp. light brown sugar
- 1 tbsp. Worcestershire sauce
- 1 tbsp. crushed red chile flakes
- 1 tbsp. finely chopped cilantro
- 1 tsp. kosher salt
- ½ tsp. anise seeds
- ½ tsp. cumin seeds
- 2 cloves garlic, chopped
- 2 cups ketchup

Puree vinegar, sugar, Worcestershire, chile, cilantro, salt, anise, cumin, and garlic in a blender; pour into a 4-qt. saucepan with ketchup. Cook, stirring, over medium heat, until thickened, about 30 minutes.

DESSERTS

Banana Pudding

SERVES 8

This classic pudding dessert, pictured on page 60, is a perfect finish to any barbecue meal.

- ¾ cup sugar
- ¾ cup cornstarch
- ½ tsp. kosher salt

- 6 egg yolks
- 3½ cups milk
- 2 tbsp. unsalted butter, cubed
- 1 tbsp. vanilla extract
- 1 tbsp. dark rum
- 5 medium bananas, sliced
- 1 12-oz. box vanilla wafers
- 1 cup heavy cream
- ¼ cup confectioners’ sugar

1 Whisk together sugar, cornstarch, salt, and yolks in a 4-qt. saucepan. Whisk in milk; bring to a simmer over medium heat. Cook, stirring, until custard thickens, 1–2 minutes. Remove from heat; whisk in butter, vanilla, and rum. Let cool.

2 Place ⅓ of wafers over bottom of 8” x 8” dish; top with ⅓ bananas; cover with ⅓ pudding; repeat twice. Whisk cream and confectioners’ sugar to stiff peaks; spread over top.

Peanut Butter Pie

SERVES 8

Peanut butter and confectioners’ sugar form a crumbly base for this pudding pie, pictured on page 97.

- 1½ cups flour
- 8 tbsp. unsalted butter, cubed
- 1 tsp. kosher salt
- 1 cup confectioners’ sugar
- ½ cup smooth peanut butter
- ½ cup light brown sugar
- ¼ cup cornstarch
- 5 egg yolks
- 2 cups milk
- 4 tsp. vanilla extract
- 1 cup heavy cream
- 2 tbsp. sugar

1 Heat oven to 425°. Pulse flour, 6 tbsp. butter, and ½ tsp. salt in a food processor until pea-size crumbles form. Add ¼ cup ice-cold water; pulse into dough. Form into a disk; chill for 1 hour. Roll dough until ⅛” thick. Transfer to a 9” pie plate and trim edges; prick bottom with a fork, cover with parchment; fill with dried beans. Bake for 20 minutes. Remove paper and beans; cook until golden brown, 12–15 minutes. Let cool.

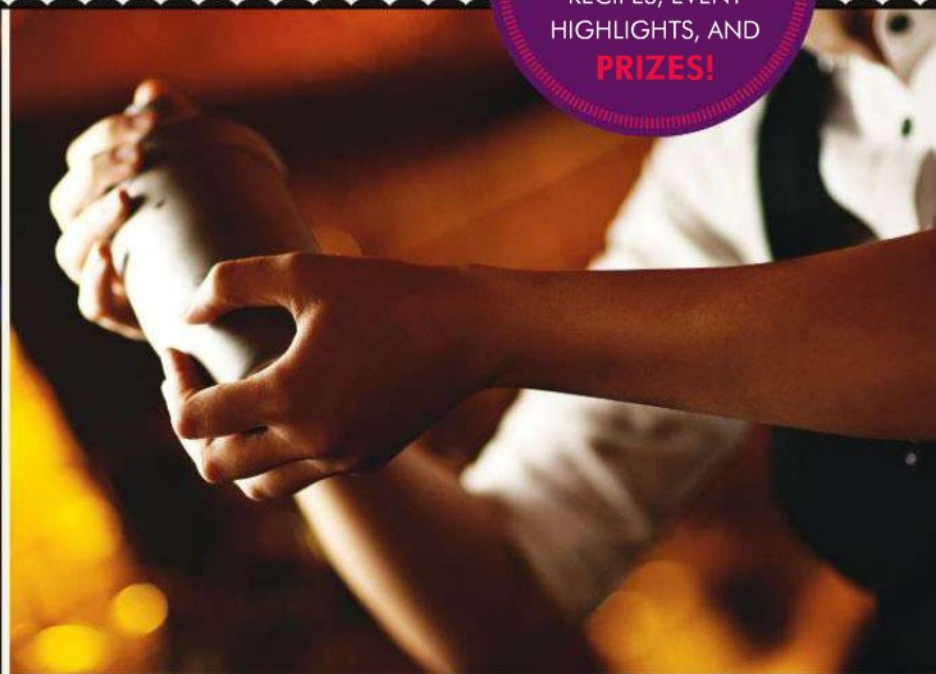
2 In a bowl, stir confectioners’ sugar and peanut butter into crumbles; reserve ½ cup; put remaining crumbles in crust. In a 4-qt. saucepan, whisk together remaining salt, brown sugar, cornstarch, and yolks. Bring to a simmer over medium heat; cook until custard thickens, 1–2 minutes. Remove from heat; whisk in remaining butter and 1 tbsp. vanilla. Pour custard over crumbles and smooth; chill. Whisk together remaining vanilla, cream, and sugar to stiff peaks; spread over pie.

tales of the COCKTAIL[®] NEW ORLEANS

2011

Now in its 9th year, the Tales of the Cocktail event in New Orleans brings together the best and brightest of the cocktail community—award-winning mixologists, authors, bartenders, and chefs—for a celebration of the artistry of drink making. If you can't join us for the festivities in July, you can still be part of the event. Turn the page to learn about our featured spirits, with make-at-home recipes created by top mixologists and behind-the-bottle histories of some of the finest brands on the market.

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Fifteen years ago, Tito Beveridge obtained the first distillery permit in Texas and began a one-room, one-man operation to produce a world-class vodka. Tito's Handmade Vodka now boasts national product distribution, tasting panel awards such as the Worlds Spirits Competition's Unanimous Judges Decision Double Gold Medal, a team of loyal distillery workers, and an army of dedicated fans. Every drop is still made on the same land in Austin, TX, and Tito is there tasting and tweaking batches to make sure only the purest, best-tasting vodka goes into his bottles.



"I am proud that there is still *opportunity in America* for those that follow their dreams and are willing to work very hard to achieve them."

- Tito Beveridge, Founder and Master Distiller



AMERICAN MADE

Celebrating its American heritage and Texas roots, Tito's Handmade Vodka has made it official by

becoming the *first and only*

spirit brand to be certified Made in the U.S.A. Not only is Tito's a truly American brand, but the 100% corn, six-times-distilled, exceptionally smooth vodka consistently beats the giant imports in taste tests and reviews.



JOIN TITO'S VODKA AT THIS YEAR'S TALES OF THE COCKTAIL

Celebrate *homegrown American* flavors at the Tito's Spirited Dinner

When: Thursday July 21, 8:00 P.M.

Where: The American Sector, National WWII Museum
945 Magazine St., New Orleans, LA

Menu Highlight: Buster crabs over jalapeño cheese grits paired with a Tito's Vodka Bloody Caesar twist: house-made Bloody Caesar mix, garnished with salmon jerky and sport peppers

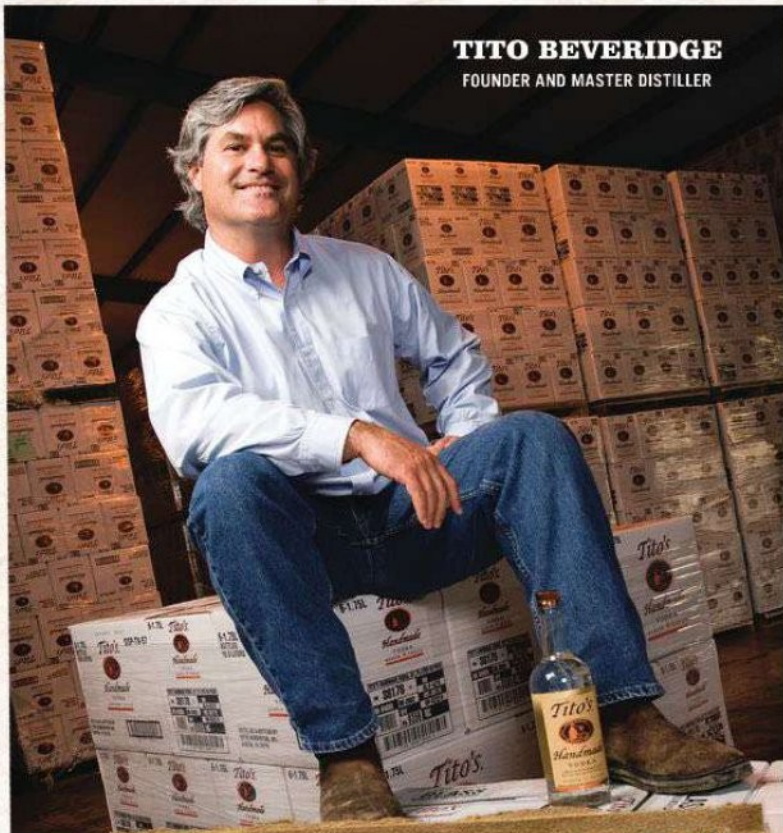


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As a distilled spirit, Tito's is **GLUTEN-FREE**. Distilled and bottled by Fifth Generation, Inc. Austin, Texas. 40% alcohol by volume. © 2011 Tito's Handmade Vodka.

Cointreau®

The Heart of Cocktails

France's famed Loire Valley, home to elegant châteaux and flagship wines, is also the birthplace of another icon: Cointreau orange liqueur. In the mid-19th century, a confectioner in Angers named Adolphe Cointreau and his brother Edouard Jean created spirits blended from the unique fruits of the area. The newly-created House of Cointreau was eventually passed to Edouard Jean's son, Edouard, who conceived of an exceptional new spirit to be named Cointreau: a crystal-clear liqueur with the pronounced taste of orange. Edouard's secret recipe has been passed down for generations and it is still packaged in his trademarked square, amber glass bottles. Four generations later, Edouard's grandson, Pierre Cointreau, continues the family tradition using the original recipe that founded the triple-sec category.

E. Cointreau

THE ORIGINAL TRIPLE-SEC

In 1875, Edouard Cointreau took sweet and bitter oranges—exotic ingredients in his day—and created a luxurious crystal-clear liqueur. Distinct from Orange Curaçao already on the market, Edouard chose the name “Triple-Sec” to reflect the fact that his liqueur was three times more concentrated (triple) and dryer (sec) than any existing orange liqueur at this time.

What keeps Cointreau at the top of its category are its simplicity and ultimate quality. Containing only four all-natural ingredients—bitter and sweet orange peels (both dry and fresh), alcohol, sugar, and water—Cointreau maintains a crisp flavor and fresh aroma that countless brands have tried to imitate, but have never succeeded in capturing.



THE HEART OF CLASSIC COCKTAILS

Cointreau is one of the few specific brands called for by name in historic bartender manuals such

as *Harry's ABC of Mixing Cocktails* by Harry MacElhone (1922), *The Savoy Cocktail Book* by Harry Craddock (1930), and *The Fine Art of Mixing Drinks* by David Embury (1948). From cocktails' original heyday, bartenders recognized that Cointreau plus lemon or lime was an ideal and versatile starting point for drink recipes. The most famous classic cocktails all feature Cointreau at their heart: the Margarita (lime and tequila), Cosmopolitan (lime and vodka), Sidecar (lemon and cognac), and White Lady (lemon and gin).

THE MOST AWARDED ORANGE LIQUEUR

Today, Cointreau's versatility and high quality are recognized by both cocktail enthusiasts and spirit experts. At the 2011 Ultimate Cocktail Challenge in New York City, Cointreau received four Chairman's Trophies for Orange Liqueur/Triple Sec used in cocktail recipes, scoring 93/100 or more in each recipe category. Judging Chairman F. Paul Pacult is quoted as saying, "I love Cointreau and believe it to be the finest liqueur of any type in the world."

And around the world, Cointreau is an essential for bartenders, who are being more and more creative in the way they use Cointreau, building the Cointreau-based drinks like the ones featured here.

See more by becoming a Fan of Cointreau on Facebook at [facebook.com/cointreau](https://www.facebook.com/cointreau).

The Highland Ave

Created by Dimitrios Zahariadis

Order it at La Tavola Ristorante in Waterbury, CT

- 2 oz. Plymouth Gin
- 1 oz. Cointreau
- ¼ oz. fresh-squeezed lemon juice
- 1½ oz. sparkling orangeade

Rosemary Syrup

Combine ½ cup water with ½ cup sugar and five sprigs of fresh rosemary. Bring to boil then take off heat. Place in a plastic container and let sit in fridge overnight. Strain out the rosemary before use.

Method

Combine all ingredients except the Aranciata in a mixing glass, add ice and shake. Strain into a Collins glass with fresh ice, top with Aranciata, and stir with a bar spoon. Garnish with a sprig of fresh rosemary.

Re-Constructed Mimosa

Created by Jeremy Strungis

Order it at George and Martha's in Morristown, NJ

- 1½ oz. Cointreau
- ½ oz. white grape syrup*
- ½ oz. fresh-squeezed orange juice
- 3 drops orange flower water
- Piper Heidsieck® Champagne

Method

Shake and strain into a flute glass, top with Piper Heidsieck Champagne, garnish with Orange Cube* on rim of glass

White Grape Syrup

Reduce 1 liter of pure white grape juice over heat, to 5 oz. of syrup

Orange Cubes

- 5 oz. of fresh-squeezed orange juice
- ½ orange, finely zested
- 4 oz. simple syrup
- 2 packets powdered gelatin

Orange Cubes Method

Mix ingredients over medium heat until gelatin is dissolved, pour into a non-stick cake pan, and sprinkle with 2 Tbsp. orange zest. Chill and cut into cubes.

Bend That Elbow

Created by Kimberly Patton-Bragg

Order it at Dominique's on Magazine in New Orleans, LA

- ½ oz. Cointreau
- ½ oz. Hum liqueur
- ½ oz. honey simple syrup
- ½ oz. fresh-squeezed orange juice
- ¼ oz. fresh-squeezed lemon juice
- Rosé prosecco

Method

Shake first five ingredients and strain into champagne glass, top with rosé prosecco, add orange and lemon twists for garnish and oils. Bend that elbow and put it in your face!



Pictured Above (left to right): World Champion Gigantes Caipirinha, The Highland Ave, Velvet Pith, Bend That Elbow

Velvet Pith

Created by Duane Sylvestre

Order it at Bourbon Steak at the Four Seasons Hotel, in Washington DC

- 1½ oz. Cointreau
- ¼ oz. fresh-squeezed lemon juice
- ½ oz. fresh-squeezed orange juice
- ½ oz. cream
- ½ oz. simple syrup
- 1 egg white
- 2 drops almond extract
- 5 drops orange flower water

Method

Dry shake all ingredients and double-strain into chilled highball (no ice). Top with two ounces club soda and garnish with a mint sprig and fresh-grated nutmeg.

World Champion Gigantes Caipirinha

Created by H. Joseph Ehrmann

Order it at Elixir in San Francisco, CA

- 2 oz. Leblon Cachaça
- ½ oz. Cointreau
- 2 dashes St. Elizabeth's Allspice Dram
- ½ oz. fresh-squeezed lime juice
- ½ oz. simple syrup
- ½ of a Valencia orange, cut in pieces

Method

Muddle orange pieces in a mixing glass, add remaining ingredients and top with ice ¾ full. Shake lightly and pour all contents into a 10.5-ounce double-old fashioned glass.

Respect Your Elders

Created by Kris Sowell

Order it at The Monarch at Hotel Zaza in Houston, TX

- 1 oz. Cointreau Noir
- ½ oz. St-Germain
- 4 drops orange flower water
- 2 dashes Fee Brothers West Indian Orange Bitters
- Splash half & half

Method

Combine all ingredients in shaker with ice, shake and strain over fresh ice in rocks glass. Garnish with candied orange peel twist.

Electric Current Orange Fizz

Created by Amanda V. Boccato

Order it at Dutch Kills, in New York, NY

- 2 oz. gin
- ¾ oz. Cointreau
- ¾ oz. fresh-squeezed lemon juice
- 1 egg white, separated from yolk

Method

Dry shake all modifiers and egg white only. Add ice and shake. Pour into a fizz glass (no ice), top with soda. Serve the yolk on the side, in shot glass, topped with salt, pepper, and a dash of Worcestershire and hot sauce. The shot is to be taken before sipping the "fizz" part of the cocktail. This duo is a Cointreau spin on the Prohibition-era cocktail, the "Electric Current Fizz."

Authenticity Matters

THE CARIBBEAN'S BEST-KEPT SECRET

To American cocktailians, rum is synonymous with the Caribbean.

TO THE PEOPLE OF THE CARIBBEAN, RUM IS SYNONYMOUS WITH BRUGAL: the region's most popular brand. Their secret? Superior home-grown ingredients, time-honored methods, and hands-on quality control every step of the way.



#1 RUM IN THE CARIBBEAN

PLACE MATTERS

The raw materials for Brugal Rum are all 100% Dominican. An important first step, the island-grown sugar cane is cut and crushed within 48 hours, producing a high quality molasses, which is used in the fermentation process. From Santo Domingo in the south to Puerto Plata in the north—where it is aged a few miles from the shore, Brugal Rum is infused with the true essence of the Caribbean.



TRADITION MATTERS

Andrés Brugal Montaner, Spanish by birth, came to Puerto Plata, Dominican Republic by way of Cuba—and brought with him rum-crafting skills, an entrepreneurial spirit, and a single vision: to produce the world's finest rum. In 1888, Brugal Rum was born and has been family-owned and operated ever since. Today's Brugal Maestros Roneros (Master Rum Blenders) are 4th and 5th generation Brugal family members, all of whom inherited the secret recipe and technique from their fathers.

PROCESS MATTERS

Creating the #1 rum in the Caribbean calls for a proprietary distillation process that results in Brugal's famously smooth, clean taste. Once the rum is distilled, the Maestros Roneros carefully oversee the aging and blending process. After aging for a minimum of one year in white American oak casks, the Maestros carefully choose unique blends for each bottle, tasting and ensuring that each batch maintains the same standard that Andrés Brugal Montaner founded over 120 years ago.



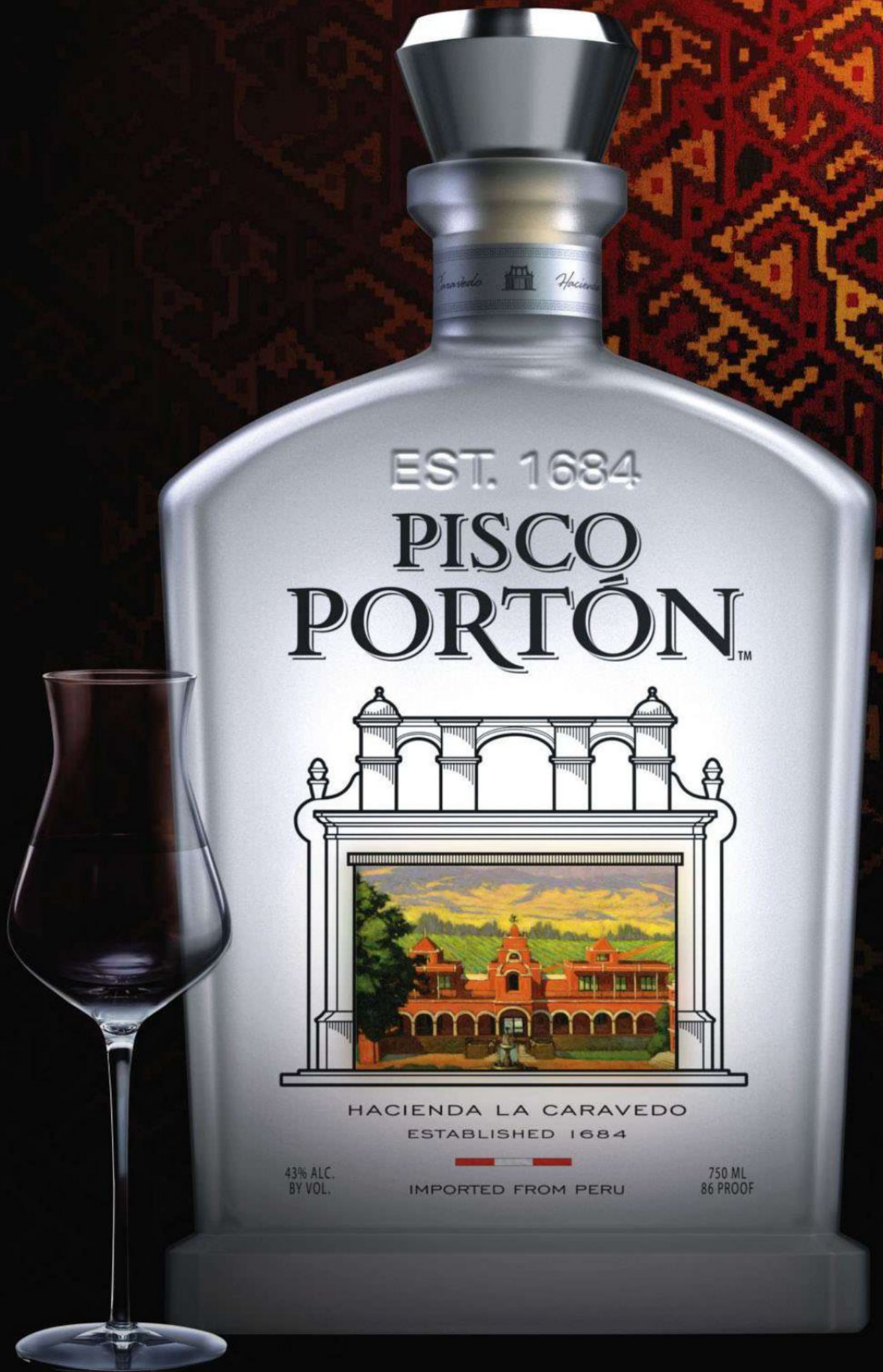
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Pre-Columbian Peruvian tapestry, courtesy of Museo Larco, Lima-Peru



Summer
Sizzler!

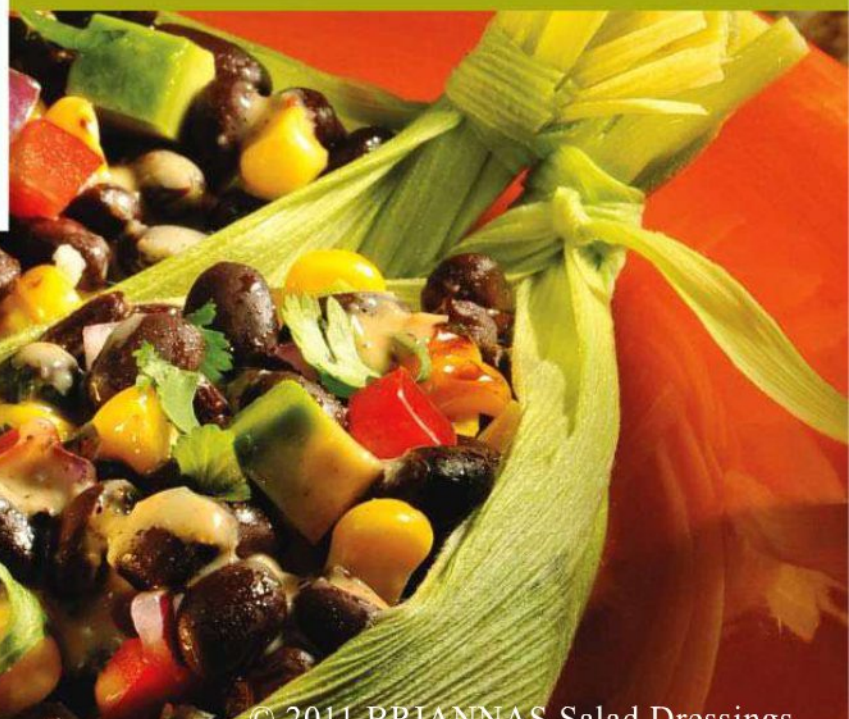
BRIANNAS Chipotle Cheddar Salad Dressing is an exotic blend of smoked jalapenos, rich, robust cheddar cheese and zesty southwestern spices. Your tastebuds won't know what hit them!

Black Bean Salad

1 can black beans, drained
2 ears corn, roasted/grilled, cut from cob
1/2 cup red onion, finely chopped
1 cup cilantro
BRIANNAS Chipotle Cheddar Salad Dressing

Combine all ingredients and toss with BRIANNAS Chipotle Cheddar Salad Dressing to taste. Refrigerate overnight before serving. Makes a great side dish for grilled meats.

BriannasSaladDressing.com



IN THE SAVEUR KITCHEN

Discoveries and Techniques From Our Favorite Room in the House » Edited by Todd Coleman

14 Sauces We Can't Live Without



Folks flock to 17th Street Bar and Grill in Murphysboro, Illinois, for their **Pour On Sauce**. It's silky and intense, with cider vinegar, fresh lemon, and brown sugar. Pour it on pulled pork or smoked chicken.



Arthur Bryant's **Sweet Heat Sauce**, from the legendary restaurant in Kansas City, is the classic match for hickory-smoked brisket. It delivers honey sweetness, a strong garlic kick, and a subtle turmeric undertone.



Roscoe's Barbeque in Rochester, Minnesota, makes **Roscoe's Original Sauce**. It's full of fresh tomatoes and red chile peppers, local Minnesota honey, and bright lemon juice. Try it on chicken or pork chops.



Ribs get a blast of chipotle fire from Cowtown Barbecue's **Night of the Living Bar-B-Q Sauce**, another Kansas City favorite, with all the sweetness and sultry smoke that the town's sauces are famous for.



Full of tartness from Michigan-grown cherries, Petoskey, Michigan's, **American Spoon Cherry BBQ Grilling Sauce** has fresh orange zest and a touch of cumin. Delicious on pork loin, chicken, or duck.



Since 1924, at Abe's in Clarksdale, Michigan, they've been topping everything from barbecue to burgers with **Original Abe's Barbeque Sauce**. It's dark and peppery, with a bracing Worcestershire punch.



Smokey Garlic Sauce from Guy's Barbeque in Newton Falls, Ohio, has deep garlic flavor and a mesquite smokiness. It's also completely gluten- and sugar-free (though still sweet). Slather it on steak or a burger.



From York, Maine, comes **Denny-Mike's Sweet 'n Spicy Slathah Sauce**. This small-batch sauce has fresh pineapple juice and a touch of jalapeño. Use it to "slathah" some ribs or barbecued shrimp.



On a brisket sandwich or some smoked sausage, try **Lauren's Spicy Recipe** from the Salt Lick in Driftwood, Texas. Its sweetness is tempered with fresh lime, zingy mustard, and just enough habanero.



A bright and lively vinegar-based sauce with lots of black pepper and red chile spice, **Scott's Barbecue Sauce** from Scott's Famous Barbecue in Goldsboro, North Carolina, goes best with eastern Carolina-style 'cue.



Loveless Cafe in Nashville, Tennessee, makes this **Sweet With a Bite BBQ Sauce**, which balances brown sugar sweetness with crushed red pepper heat. Paint it on ribs, or pour it on a pulled pork sandwich.



Bursting with smoky flavor cut with sharp cumin and anise notes, **Norma Black's Barbecue Sauce** from Black's Barbecue in Lockhart, Texas, is a rich, tangy accompaniment for beef ribs or smoked sausage.



Baste some baby backs or liven up a pot of beans with **Big Rick's Big Taste Bar-B-Q Sauce**, the creation of a barbecue-loving house painter in Wichita, Kansas. This sweet-hot sauce is thick with chunks of onion.



From Legends in Harbert, Mississippi, **Apple Cider for Pork Barbeque Sauce** has a rich tomato base with a sweet, fresh apple taste and a bit of heat in the finish. Use it to baste a pork loin or tenderloin. —Kellie Evans

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FOR MORE INFORMATION, contact Adamarie King of CONNOISSEUR'S TRAVEL, 888-672-1140



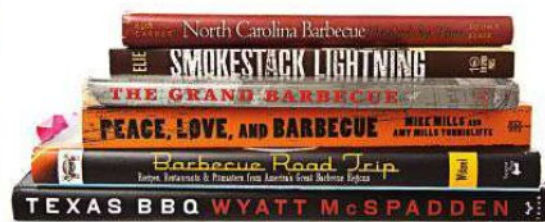
Indulge all your senses with **CHICAGO'S** beautiful architecture and delicious BBQ on this 5-night getaway to the Windy City. A few highlights from this itinerary include:

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Barbecue Bookshelf

THE LAST DECADE or so has brought a bumper crop of new books on barbecue, and we were glad to have a number of them on hand as we put together this issue's tribute to that great American culinary form. One guiding light is Elizabeth Karmel, executive chef at Manhattan's Hill Country Barbecue Market, whose **Taming the Flame** (Wiley, 2005) defines the difference between grilling and barbecuing—offering a solid grounding in technique for both modes of cooking—in an easygoing, engaging style. Another book that's now dog-eared and sauce-splattered is Adam Perry Lang's **Serious Barbecue** (Hyperion, 2009), a chef's perspective on everything from how to select cuts of meat to a breakdown of the science of smoking, with recipes ranging from a foolproof beer-can chicken to a "Very French Rack of Veal." At the other end of the spectrum, with more than 300 recipes, is **Planet Barbecue!** by Steven Raichlen (Workman, 2010). We like the friendly guides to grilling and the global scope of the recipes (Vietnamese spit-roasted duck, currywurst, *tacos al pastor*).

Other books took us out of the kitchen and transported us directly to barbecue country. Two especially personable reads are **Peace, Love, and Barbecue** (Rodale, 2005)—part travelogue, part cookbook, and part memoir—co-authored by competitive barbecue legend Mike Mills and his daughter, Amy Mills Tunnicliffe; and **Smokestack Lightning** (Ten Speed, 2005), writer Lolis

Eric Elie's lyrical account of "one long summer of the people and the tastes and the places of barbecue." Michael Karl Witzel's **Barbecue Road Trip** (Voyager Press, 2008), a scrapbook of Witzel's journey through the barbecue belt, is chockablock with recipes, photographs, and interviews with the people tending the pits. Clearly, barbecue is more than recipes and restaurants; it's a way of life. No title better captures that than **Republic of Barbecue** (University of Texas Press, 2009). Compiled by University of Texas professor Elizabeth S. D. Englehardt and a team of graduate students, the book documents what barbecue means to Texans via vivid oral histories from pitmasters, sausage makers, operators of cattle feed yards, and others. Photographer Wyatt McSpadden's **Texas BBQ** (University of Texas Press, 2009) takes a different tack, allowing its deeply affecting images to speak for themselves. Two other excellent books that zoom in on the barbecuing traditions of specific regions are Bob Garner's **North Carolina Barbecue** (John F. Blair, 1996) and Doug Worgul's **The Grand Barbecue** (Kansas City Star Books, 2001), devoted to Kansas City 'cue. And for the whole glorious story in one volume, Robert F. Moss's authoritative, engaging **Barbecue: The History of an American Institution** (University of Alabama Press, 2010) charts the evolution of barbecue in America all the way from the 16th century to the present. —Karen Shimizu

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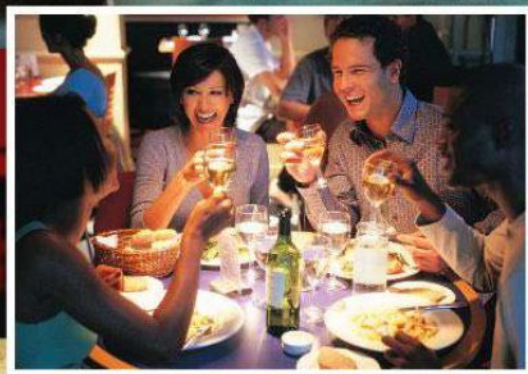


I made my way through many bowls of bibimbap while reporting this issue's story on the dish ("Seoul Food," page 37), and I was amazed every time at the way a spoonful of *gochujang*, the fermented red chili paste found in every Korean kitchen, can transform a few ingredients into a dish of profound depth and complexity. Though it's often store-bought today, the traditional method for making *gochujang* at home reveals a lot about how it acquires its multiple layers of flavor. The process begins with the preparation of *meju*, a soybean mash left to ferment for months. Once ripened, the *meju* is combined with dried red chiles, rice paste, salt, and sometimes sugar or honey. The pulp is then left to ferment for another month or more, allowing proteins to break down into amino acids that contribute a rich, meaty flavor, and starches to hydrolyze into sugars. Hot, sour, salty, sweet, and bitter all at once, it's everything I love about Korean food. —Beth Kracklauer

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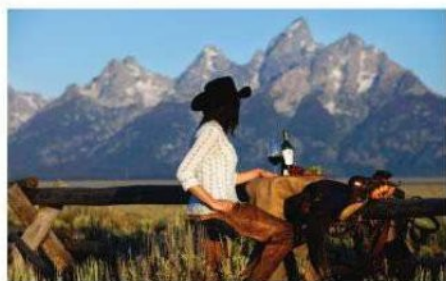
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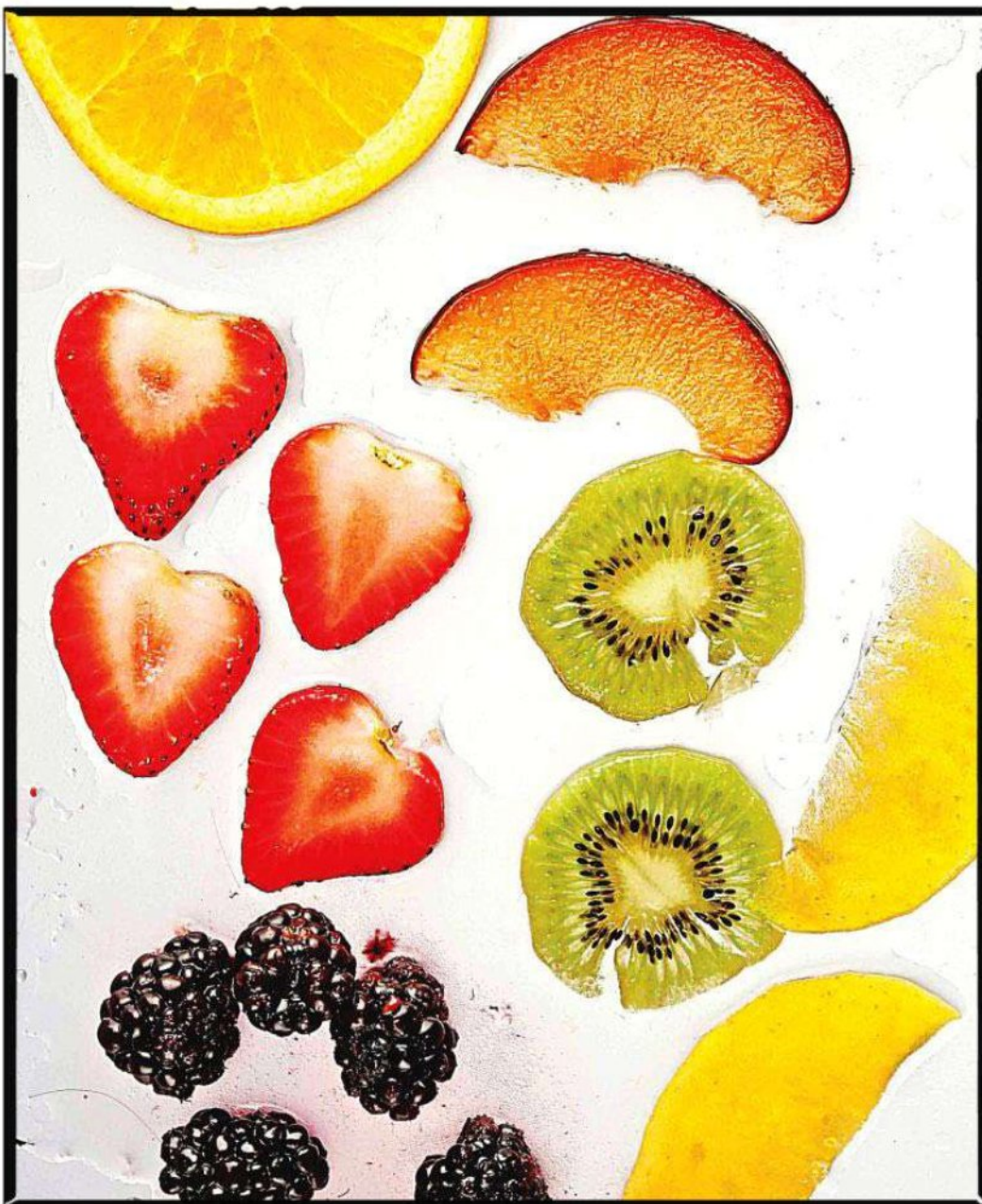
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Fruit Transcendent

IT'S HARD TO IMPROVE on fresh strawberries picked absolutely ripe, at the height of their flavor and fragrance. Still, this issue's story on Swanton Berry Farm ("Sweet Crusade," page 31) got us thinking about all the delicious things you can do with berries, including a technique that can transform just about any kind of fruit into a decadent dessert: maceration. It's a no-cook method that involves nothing more than soaking fruit in a liquid—usually something acidic, like lemon or lime juice, or wine or liquor—and letting it sit at room temperature. Often, sugar is added, too. In the case of the strawberry compote recipe on page 34, the fruit softens and releases its juices, which combine with the sugar to create a syrup infused with the fruit's essence. Within ten minutes you have a luxurious, intensely

flavorful compote that's delicious over cheesecake, short cake, pound cake, or ice cream, or simply spooned up on its own. How can something so good be so easy?

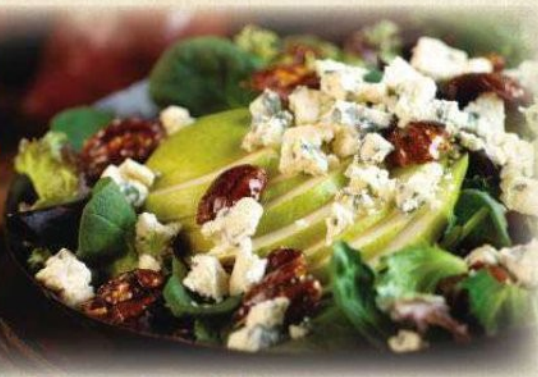
According to food scientist Shirley Corriher, sugar is the key. "The sugar is pulling water out of the fruit's cells," says Corriher. "It's also preserving the mixture of pectic substances that holds the cells together so that the fruit isn't reduced to mush." Brooks Headley, executive pastry chef at Del Posto, an Italian restaurant in Manhattan, also adds a pinch of salt, which sharpens the flavors and further extracts the juice. He uses maceration as a step in making sorbet, adding the syrup to the base to intensify its flavor. Thanks to maceration, says Headley, "the fruit becomes a greater version of itself." —*Gabriella Gershenson*

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THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY BEN MIMS

Fare

For information on where to purchase the **Vodopivec Vitovska Amphora 2006** (\$85 for a 750-milliliter bottle), go to **Domaine Select** (domaineselect.com). To make the spicy *yuba* stir-fry with edamame (see page 26), buy **dried yuba sheets**, available from **Online Food Grocery** (\$2.15 for a 6-ounce package; look for "bean curd sheets"; 800/720-9350; onlinefoodgrocery.com), and **Asian chile bean paste or sauce**, available from **Amazon.com** (\$7.29 for a 13-ounce jar; 866/216-1072; amazon.com).

Classic

To make the bibimbap recipe (see page 40), purchase **gochujang (fermented red bean paste)**, available from **Amazon.com** (\$17.99 for a 500-gram container; amazon.com); **doenjang (Korean red miso)**, available from **Asian Food Grocer** (\$6.78 for a 26.4-ounce container; 888/482-2742; asianfoodgrocer.com); and **preserved fern stalks, or "fernbrake,"** available from **H Mart** (\$5.99 for a 16-ounce package; 877/427-7386; hmart.com).

Drink

For our favorite lagers, purchase **Lakefront Cherry Lager** (\$7.99 for a six-pack of 12-ounce bottles) and **Sprecher Oktoberfest** (\$7.49 for a four-pack of 16-ounce bottles) from **Binny's** (888/942-9463; binnys.com); **Samuel Adams Noble Pils**

from **BevMo!** (\$15.49 for a 12-pack of 12-ounce bottles; 877/772-3866; bevmo.com); and **Tröegs Troegenator Double Bock** from **Bierkraft** (\$2.50 for a 12-ounce bottle; 718/230-7600; bierkraft.com). Contact the following breweries for information on where to find their beers: **Lakefront Brewery** (414/372-8800; lakefrontbrewery.com) for their **Local Acre Lager**; **Buffalo Water Beer Company** (414/273-4680; buffalowaterbeer.com) for their **Bison Blonde**; **Horny Goat Brewing** (hornygoatbrewing.com) for their **Red Vixen**; **Iron Hill Brewery** (ironhillbrewery.com) for their **Rauchbier**; and **Hinterland Beer** (800/604-2337; hinterlandbeer.com) for their **Maple Bock**.

BBQ Nation

Order the **Grill Friends Super Silicone Angled BBQ Basting Brush** from **Barbecue Pro Shop** (\$9.99; 866/944-8758; bbqproshop.com); **Kinco Foam Lined Orange PVC Gloves** from **Discount Work Gear** (\$4.84 for 1 pair; 888/737-0233; discountworkgear.com); **Splash-Proof Super-Fast Thermapen** from **Thermo Works** (\$89; 800/393-6434; thermoworks.com); **Oval Junior** from **Primo grills** (\$700; 770/729-1110; primogrill.com); **4 Rack Digital Smoker** from **Bradley Smoker** (\$499; 866/508-7514; bradleysmoker.com); **Camerons Stovetop Smoker** from **Camerons Cookware** (\$54.95; 888/563-0227; cameronscookware.com), which also carries the **Man Claw** (\$9.99); **Hasty-Bake Suburban Model 414** from **Hasty-Bake** (\$799; 800/426-6836; hastybake.com); **22.5" One Touch Silver Kettle Grill** from **Weber** (\$99; 800/446-1071; weber.com), which also carries the **18.5" Smokey Mountain Cooker** (\$349), **Rapid-fire Chimney Starter** (\$17.99), and **Stainless Steel Rib Rack** (\$34.99);

Kalamazoo's 450 GT Hybrid Grill from **Kalamazoo Gourmet** (from \$8,245; 800/868-1699; kalamazoogourmet.com); **Bear Paws** from **BBQ Bonanza** (\$12.95 for 1 pair; 866/312-5111; kck.com); a long **Pigtail Food Flipper** from **K2 Food Development** (\$25; 518/398-6617; pigtailff.com); **Cajun Injector Deluxe Marinade Injector** from **Bruce Foods** (\$9.99; 888/312-7823; brucefoods.com); **Heavy Duty 32 oz. Spray Bottle** from **Rubbermaid** (\$4; 330/264-7119; everythingrubbermaid.com); **Edlund's 16" Tongs** from **Sur La Table** (\$12.95; 800/243-0852; surlatable.com); **Texas Jr. Grill Brush** from **Texas Brush** (\$39.99; 888/428-6675; texasbrush.com); and **Camwear Shakers/Dredges** from **Cambro** (\$5.40; 800/833-3003; cool.cambro.com). We recommend the following hotels when visiting the barbecue towns featured in this issue: In **Conway, South Carolina**, stay at the **Cypress Inn Hotel** (16 Elm Street; 800/575-5307; acypressinn.com); in **Lexington, North Carolina**, stay at **Holiday Inn Express Hotel & Suites at the Vineyards** (351 Vineyards Crossing; 336/224-6730; hiexpress.com); in **Ayden, North Carolina**, stay at **Greenville at City Hotel & Bistro** (203 West Greenville Boulevard; 877/271-2616; cityhotelandbistro.com); in **Kansas City, Missouri**, stay at the **Raphael Hotel** (325 Ward Parkway; 800/821-5343; raphaelkc.com); and in **Los Angeles**, stay at the **O Hotel** (819 South Flower Street; 213/623-9904; ohotelgroup.com).

Kitchen

Purchase **17th Street Barbecue Sauce** from **17th Street Barbecue** (\$14.97 for three 18-ounce bottles; 618/684-8902; 17thstreetbarbecue.com); **Arthur Bryant's Sweet Heat Barbecue Sauce** from **Arthur Bryant's BBQ** (\$32.50 for three

18-ounce bottles; 816/231-1123; arthurbryantsbbq.com); **Wango Tango Habanero Hot Sauce** from **Dinosaur Bar-B-Que** (\$3.50 for a 19-ounce bottle; 888/476-1662; dinosaurbarbbq.com); **Night of the Living Bar-B-Q Sauce** from **Cowtown** (\$3.99 for an 18-ounce bottle; 800/568-8468; cowtownbbq.com); **Roscoe's Barbeque Sauce** from **Roscoe's** (\$5 for a 20-ounce bottle; 507/285-0501; roscoesbbq.com); **Cherry BBQ Grilling Sauce** from **American Spoon** (\$8.95 for a 15-ounce bottle; 888/735-6700; spoon.com); **Guy's Award Winning Smokey Garlic BBQ Sauce** from **Guy's Barbecue** (\$42 for a case of twelve 16-ounce bottles; 330/872-7256; guysbbq.com); **Original Abe's Bar-B-Q Sauce** from **Original Abe's** (\$22.80 for three 16-ounce bottles; 662/624-9947; abesbbq.com); **Lauren's Spicy Recipe Bar-B-Que Sauce** from the **Salt Lick** (\$29.95 for six 12-ounce bottles; 512/894-3117; saltlickbbq.com); **Scott's Barbecue Sauce** from **Scott's Barbecue** (\$2.20 for a 16-ounce bottle; 800/734-7282; scottsbarebucuesauce.com); **Denny Mike's BahBQue Sweet 'n Spicy Slathah Sauce** from **Denny-Mike's** (\$5.95 for a 9-ounce bottle; 207/251-0023; dennymikes.com); **Norma Black's Barbecue Sauce** from **Black's** (\$6.95 for a 14.5-ounce bottle; 512/398-2712; blacksbbq.com); **Big Rick's Bar-B-Q Sauce** from **Big Rick's** (\$6.50 for a 16-ounce bottle; 800/964-7425; bigricks.com); **Sweet With a Bite BBQ Sauce** from **Loveless Cafe** (\$4.95 for a 16-ounce bottle; 800/889-2432; lovelesscafe.com); **Legend Apple Cider for Pork Barbecue Sauce** from **Season's Harvest** (\$7 for an 18-ounce bottle; 800/621-5075; seasonsharvest.com); and **Ubon's Dipping Bar-B-Q Sauce** from **Ubon's** (\$21 for three 16-ounce bottles; 662/716-7100; ubons.net).



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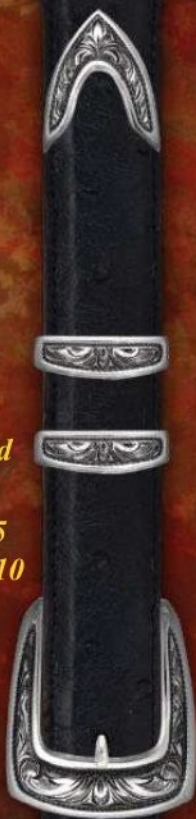
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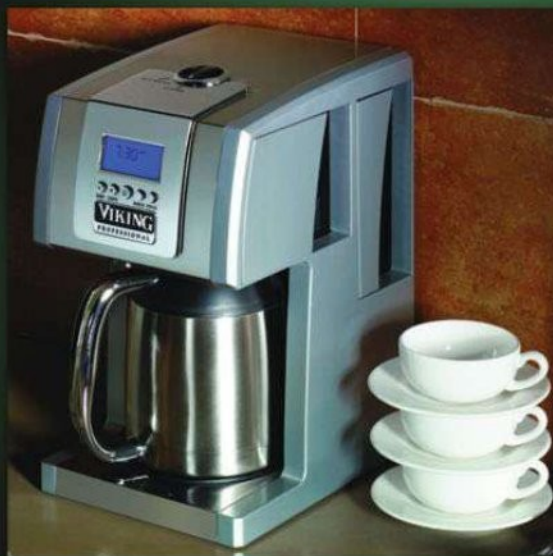


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M O M E N T



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At their wedding reception, newlyweds Jeff and Deborah Wolfe celebrate a marriage made in hog heaven.

PHOTOGRAPH BY MARK J. DOLAN

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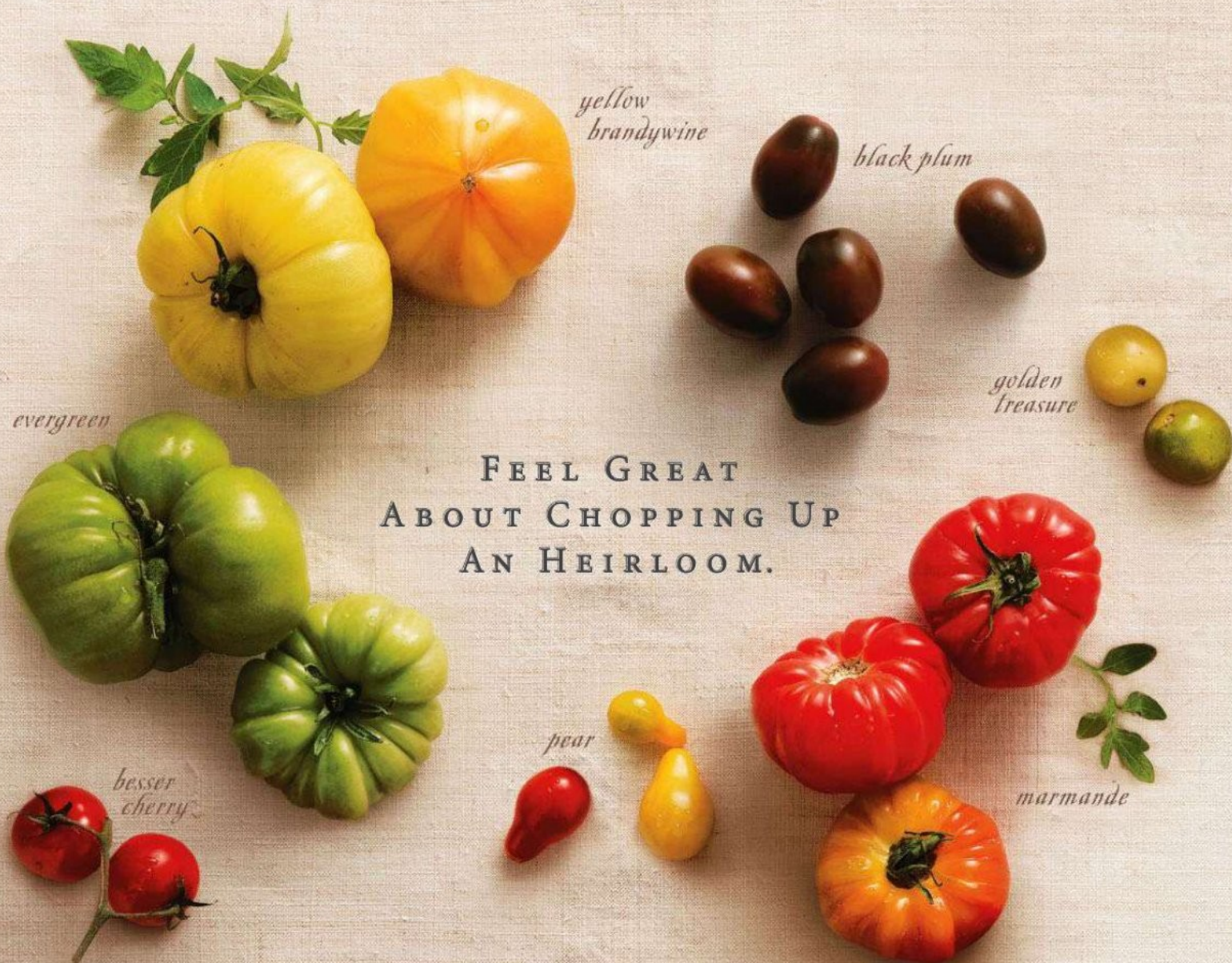
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